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THE
AMERICAN HOME COOK BOOK.

"AFTER DINNER TALK."—*Tennyson.*

THE
AMERICAN
HOME COOK BOOK.

BY
LADIES OF DETROIT AND OTHER CITIES.

UNEQUALLED, TRUE AND GENUINE.

Detroit and Chicago :
ROSE-BELFORD PUBLISHING COMPANY.

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P R E F A C E.

The AMERICAN HOME COOK BOOK is designed to supply a want long felt. In many cases the term "Cook Book" has proved a misnomer, and the receipts which have been given have in nearly every instance been untried, unproved, and untested. In the work now in the hands of the reader this glaring fault does not exist. Every receipt has been furnished by experienced housekeepers, and in many cases we have secured, at large expense, the best services of leading French, English, and American cooks, who have added considerable material to this book. Each department is accompanied by careful instructions and useful hints about home management, the kitchen, the refectory, &c. In every way, the new AMERICAN HOME COOK BOOK is deserving of a place in all households.

THE PUBLISHERS.

THE ART OF COOKERY.

Of all the arts upon which the physical well-being of man, in his social state, is dependent, none has been more neglected than that of cookery, though none is more important, for it supplies the very fountain of life. The preparation of human food, so as to make it at once wholesome, nutritive, and agreeable to the palate, has hitherto been beset by imaginary difficulties and strong prejudices.

Many persons associate the idea of wealth with culinary perfection; others consider unwholesome, as well as expensive, everything that goes beyond the categories of boiling, roasting, and the gridiron. All are aware that wholesome and luxurious cookery is by no means incompatible with limited pecuniary means; whilst in roasted, boiled, and broiled meats, which constitute what is termed true American fare, much that is nutritive and agreeable is often lost for want of skill in preparing them. Food of every description is wholesome and digestible in proportion as it approaches nearer to the state of complete digestion, or, in other words, to that state termed *chyme*, whence the chyle or milky juice that afterwards forms blood is absorbed, and conveyed to the heart. Now, nothing is further from this state than raw meat and raw vegetables. Fire is therefore necessary to soften them, and thereby begin that elaboration which is consummated in the stomach. This preparatory process, which forms

the cook's art, is more or less perfect in proportion as the aliment is softened, without losing any of its juices or flavour—for flavour is not only an agreeable but a necessary accompaniment to wholesome food. Hence it follows, that meat very much underdone, whether roasted or boiled, is not so wholesome as meat well done but retaining all its juices. And here comes the necessity for the cook's skill, which is so often at fault even in these simple modes of preparing human nourishment.

Pork, veal, lamb, and all young meats, when not thoroughly cooked, are absolute poison to the stomach; and if half-raw beef or mutton are often eaten with impunity, it must not be inferred that they are wholesome in their semi-crude state, but only less unwholesome than the young meats.

Vegetables, also, half done, which is the state in which they are often sent to table, are productive of great gastric derangement, often of a predisposition to cholera.

A great variety of relishing, nutritive, and even elegant dishes, may be prepared from the most homely materials, which may not only be rendered more nourishing, but be made to go much further in a large family than they usually do. The great secret of all cookery, except in roasting and broiling, is a judicious use of butter, flour, and herbs, and the application of a very slow fire—for good cooking requires only gentle simmering, but no boiling up, which only renders the meat hard. Good roasting can only be acquired by practice; and the perfection lies in cooking the whole joint thoroughly without drying up the juice of any part of it. This is also the case with broiling; whilst a joint under process of boiling, as we have said, should be allowed to simmer gently.

With regard to *made-dishes*, as the horrible imitations of French cookery prevalent in America are termed, we must admit that they are very unwholesome. All the juices are boiled out of the meat, which is swimming in a

heterogeneous compound, disgusting to the sight, and seasoned so strongly with spice and Cayenne pepper enough to inflame the stomach of an ostrich.

French cookery is generally mild in seasoning, and free from grease; it is formed upon the above-stated principle of reducing the aliment as near to the state of chyme as possible, without injury to its nutritive qualities, rendering it at once easy of digestion and pleasant to the taste.

HINTS ON MARKETING.

In the first place, the housewife ought, where it is possible, to do her marketing herself, *and pay ready money for everything she purchases*. This is the only way in which she can be sure of getting the best goods at the lowest price. We repeat, that this is the only way compatible with economy; because, if a servant be entrusted with the buying, she will, if she is not a good judge of the quality of articles, bring home those she can get for the least money (and these are seldom the cheapest); and even if she is a good judge, it is ten to one against her taking the trouble to make a careful selection.

When the ready-money system is found inconvenient, and an account is run with a dealer, the mistress of a house ought to have a pass-book in which she should write down all the orders herself, leaving the dealer to fill in only the prices. Where this is not done, and the mistress neglects to compare the pass-book with the goods ordered every time they are brought in, it sometimes happens, either by mistake, or the dishonesty of the dealer, or the servant, that goods are entered which were never ordered, perhaps never had, and that those which were ordered are overcharged; and if these errors are not detected at the time, they are sure to be difficult of adjustment afterwards. For these and other economic reasons, the housewife should avoid running accounts, and pay ready money.

RULES FOR EATING.

Dr. Hall, on this important subject, gives the following advice :—

1. Never sit down to table with an anxious or disturbed mind ; better a hundred times intermit that meal, for there will then be that much more food in the world for hungrier stomachs than yours ; and besides, eating under such circumstances can only, and will always, prolong and aggravate the condition of things.

2. Never sit down to a meal after any intense mental effort, for physical and mental injury are inevitable, and no one has a right to deliberately injure body, mind, or estate.

3. Never go to a full table during bodily exhaustion—designated by some as being worn out, tired to death, used up, done over, and the like. The wisest thing to be done under such circumstances is to take a cracker and a cup of warm tea, either black or green, and no more. In ten minutes you will feel a degree of refreshment and liveliness which will be pleasantly surprising to you ; not of the transient kind which a glass of liquor affords, but permanent ; but the tea gives present stimulus and a little strength, and before it subsides, nutriment begins to draw from the sugar, and cream, and bread, thus allowing the body gradually, and by safe degrees, to regain its usual vigour. Then, in a couple of hours, a full meal may be taken, provided that it does not bring it later than two hours before sundown ; if later, then take nothing for that day in addition to the cracker and tea, and the next day you will feel a freshness and vigour not recently known.

No lady will require to be advised a second time, who will conform to the above rules ; whilst it is a fact of no unusual observation among intelligent physicians, that eating heartily, and under bodily exhaustion, is not un-

frequently the cause of alarming and painful illness, and sometimes sudden death. These things being so, let every family make it a point to assemble around the table with kindly feelings—with a cheerful humour and a courteous spirit; and let that member of it be sent from it in disgrace who presumes to mar the re-union by sullen silence, or impatient look, or angry tone, or complaining tongue. Eat ever in thankful gladness, or away with you to the kitchen, you “ill-tempered thing, that you are.” There was good philosophy in the old-time custom of having a buffoon or music at the dinner-table.

HOW TO CHOOSE MEAT.

OX-BEEF, when it is young, will have a fine open grain, and a good red colour; the fat should be white, for when it is of a deep yellow colour, the meat is seldom very good. The grain of cow-beef is closer, the fat whiter, and the lean scarcely so red as that of ox-beef. When you see beef, of which the fat is hard and skinny, and the lean of a deep red, you may be pretty sure that it is of an inferior kind; and when the meat is old, you may know it by a line of horny texture running through the meat of the ribs.

MUTTON must be chosen by the firmness and fineness of the grain, its good colour, and firm white fat. It is not considered prime until the sheep is about five years old.

LAMB will not keep long after it is killed. It can be discovered by the neck end in the fore quarter if it has been killed too long, the veins in the neck being bluish when the meat is fresh, but green when it is stale. In the hind quarter, the same discovery may be made by examining the kidney and the knuckle, for the former has a slight smell, and the knuckle is not firm, when the meat has been killed too long.

PORK should have a thin rind; and when it is fresh, the meat is smooth and cool; but, when it looks flabby,

and is clammy to the touch, it is not good ; and pork, above all meat, is disagreeable when it is stale. If you perceive many enlarged glands, or, as they are usually termed, kernels, in the fat of pork, you may conclude that the pork cannot be wholesome.

VEAL is generally preferred of a delicate whiteness, but it is more juicy and well-flavoured when of a deeper colour. Butchers bleed calves profusely in order to produce this white meat ; but this practice must certainly deprive the meat of some of its nourishment and flavour. When you choose veal, endeavour to look at the loin, which affords the best means of judging of the veal generally, for if the kidney, which may be found on the under side of one end of the loin, be deeply enveloped in white and firm looking fat, the meat will certainly be good ; and the same appearance will enable you to judge if it has been recently killed. The kidney is the part which changes the first ; and then the suet around it becomes soft, and the meat flabby and spotted.

BACON, like pork, should have a thin rind ; the fat should be firm, and inclined to a reddish colour ; and the lean should firmly adhere to the bone, and have no yellow streaks in it. When you are purchasing a ham, have a knife stuck into it to the bone, which, if the ham be well cured, may be drawn out again without having any of the meat adhering to it, and without your perceiving any disagreeable smell. A short ham is reckoned the best.

HOW TO CHOOSE FISH.

TURBOT, which is in season the greater part of the year, should have the underside of a yellowish white, for when it is very transparent, blue, or thin, it is not good ; the whole fish should be thick and firm.

SALMON should have a fine red flesh and gills ; the scales should be bright, and the whole fish firm. Many persons think that salmon is improved by keeping a day or two.

COD should be judged by the redness of the gills, the whiteness, stiffness, and firmness of the flesh, and the clear freshness of the eyes, these are the infallible proofs of its being good. The whole fish should be thick and firm. It is in season from December to April.

WHITE FISH may be had good almost throughout the year; but the time in which they are in their prime is early in the year. The white fish is light and delicate, and in choosing it you must examine whether the fins and flesh be firm.

The MULLET, the DORY, and some other fish, too, are so rare, that it is difficult to determine the qualities which characterise their degrees of excellence; but you will seldom err if you choose them from the firm texture of their flesh, the redness of their gills, and the brilliancy of their colours.

FRESH-WATER FISH may be chosen by similar observations respecting the firmness of the flesh, and the clear appearance of the eyes, as salt-water fish.

In a LOBSTER lately caught, you may put the claws in motion by pressing the eyes; but when it has been long caught, the muscular action is not excited. The freshness of boiled lobsters may be determined by the elasticity of the tail, which is flaccid when they have lost any of their wholesomeness. Their goodness, independent of freshness, is determined by their weight.

CRABS, too, must be judged of by their weight, for when they prove light, the flesh is generally found to be wasted and watery. If in perfection, the joints of the legs will be stiff, and the body will have an agreeable smell. The eyes, by a dull appearance, betray that the crab has been long caught.

HOW TO CHOOSE POULTRY.

In the choice of Poultry, the age of the bird is the chief point to which you should attend.

A young TURKEY has a smooth black leg ; in an old one the legs are rough and reddish. If the bird be fresh killed, the eyes will be full and fresh, and the feet moist.

FOWLS, when they are young, the combs and the legs will be smooth, and rough when they are old.

In GEESE, when they are young, the bills and the feet are yellow, and have a few hairs upon them, but they are red if the bird be old. The feet of a goose are pliable when the bird is fresh killed, and dry and stiff when it has been killed some time. Geese are called green till they are two or three months old.

DUCKS should be chosen by the feet, which should be supple ; and they also should have a plump and hard breast. The feet of a tame duck are yellowish, those of a wild one reddish.

PIGEONS should always be eaten while they are fresh ; when they look flabby and discoloured about the under part, they have been kept too long. The feet, like those of poultry, show the age of the bird ; when they are supple, it is young ; when stiff, it is old. Tame pigeons are larger than wild ones.

HOW TO CHOOSE GAME.

VENISON, when young, will have the fat clear and bright, and this ought also to be of a considerable thickness. When you do not wish to have it in a very high state, a knife plunged into either the haunch or the shoulder, and drawn out, will by the smell enable you to judge if the venison be sufficiently fresh.

With regard to venison, which, as it is not an every-day article of diet, it may be convenient to keep for some time after it has begun to get high or tainted, it is useful to know that animal putrefaction is checked by fresh burnt charcoal ; by means of which, therefore, the venison may be prevented from getting worse, although it cannot be restored to its original freshness. The meat

should be placed in a hollow dish, and the charcoal powder strewed over it until it covers the joint to the thickness of half an inch.

HARES and RABBITS, when the ears are dry and tough, the haunch thick, and the claws blunt and rugged, they are old. Smooth and sharp claws, ears that readily tear, and a narrow cleft in the lip, are the marks of a young hare. Hares may be kept for some time after they have been killed; indeed, many people think they are not fit for the table until the inside begins to turn a little. Care, however, should be taken to prevent the inside from becoming musty, which would spoil the flavour of the stuffing.

PARTRIDGES have yellow legs and a dark-coloured bill when young. They are not in season till after the first of September.

HOW TO CHOOSE EGGS.

In putting the hands round the egg, and presenting to the light the end which is not covered, it should be transparent. If you can detect some tiny spots, it is not newly laid, but may be very good for all ordinary purposes except boiling soft. If you see a large spot near the shell, it is bad, and should not be used on any account. The white of a newly-laid egg boiled soft is like milk; that of an egg a day old, is like rice boiled in milk; and that of an old egg, compact, tough, and difficult to digest. A cook ought not to give eggs two or three days old to people who really care for fresh eggs, under the delusion that they will not find any difference; for an amateur will find it out in a moment, not only by the appearance, but also by the taste.

SOUPS.

DIRECTIONS FOR MAKING SOUPS.

Lean, juicy beef, mutton, and veal, form the basis of all good soups; therefore it is advisable to procure those pieces which afford the richest succulence, and such as are fresh-killed. Stale meat renders them bad, and fat is not so well adapted for making them. The principal art in composing good rich soup, is so to proportion the several ingredients that the flavour of one shall not predominate over another, and that all the articles of which it is composed shall fall an agreeable whole. To accomplish this, care must be taken that the roots and herbs are perfectly well cleaned, and that the water is proportioned to the quantity of meat and other ingredients. Generally a quart of water may be allowed to a pound of meat for soups, and half the quantity for gravies. In making soups or gravies, gentle stewing or simmering is incomparably the best. It may be remarked, however, that a really good soup can never be made but in a well-closed vessel, although, perhaps, greater wholesomeness is obtained by an occasional exposure to the air. Soups will, in general, take from three to six hours' doing, and are much better prepared the day before they are wanted. When the soup is cold, the fat may be much more easily and completely removed; and when it is poured off, care must be taken not to disturb the settlings at the bottom of the vessel, which are so fine that they will escape through a sieve. A tamis is the best strainer, and if the soup is strained while it is hot, let the tamis or cloth be

previously soaked in cold water. Clear soups must be perfectly transparent, and thickened soups about the consistence of cream. To thicken and give body to soups and gravies, potato-mucilage, arrow-root, bread-raspings, isinglass, flour and butter, barley, rice, or oatmeal, in a little water rubbed well together, are used. A piece of boiled beef pounded to a pulp, with a bit of butter and flour, and rubbed through a sieve, and gradually incorporated with the soup, will be found an excellent addition. When the soup appears to be *too thin or too weak*, the cover of the boiler should be taken off, and the contents allowed to boil till some of the watery parts have evaporated; or some of the thickening materials above mentioned should be added. When soups and gravies are kept from day to day in hot weather, they should be warmed up every day, and put into fresh scalded pans or tureens, and placed in a cool cellar. In temperate weather, every other day may be sufficient.

Various herbs and vegetables are required for the purpose of making soups and gravies. Of these the principal are,—corn-meal, pearl barley, wheat-flour, oatmeal, bread-raspings, pease, beans, rice, vermicelli, macaroni, isinglass, potato-mucilage, mushroom or mushroom catsup, champignons, parsnips, carrots, beets, turnips, garlic, shallots, and onions. Sliced onions, fried with butter and flour till they are browned, and then rubbed through a sieve, are excellent to heighten the colour and flavour of brown soups and sauces, and form the basis of many of the fine relishes furnished by the cook. The older and drier the onion, the stronger will be its flavour. Leeks, cucumber, or burnt vinegar; celery or celery-seed pounded. The latter, though equally strong, does not impart the delicate sweetness of the fresh vegetable; and when used as a substitute, its flavour should be corrected by the addition of a bit of sugar. Cress-seed, parsley, common thyme, lemon thyme, orange thyme, knotted marjoram, sage, mint, winter savory and basil. As fresh green basil is seldom

to be procured, and its fine flavour is soon lost, the best way of preserving the extract is by pouring wine on the fresh leaves.

For the seasoning of soups, bay-leaves, tomato, tarragon, chervil, burnet, allspice, cinnamon, ginger, nutmeg, clove, mace, black and white pepper, essence of anchovy, lemon-peel and juice, and Seville orange-juice, are all taken. The latter imparts a finer flavour than the lemon, and the acid is much milder. These materials, with wine, mushroom catsup, Harvey's sauce, tomato sauce, combined in various proportions, are, with other ingredients, manipulated into an almost endless variety of excellent soups and gravies. Soups, which are intended to constitute the principal part of a meal, certainly ought not to be flavoured like sauces, which are only designed to give a relish to some particular dish.

ASPARAGUS SOUP.

Five lbs. of lean beef, 3 slices of bacon, $\frac{1}{2}$ pint of pale ale, a few leaves of white beet, spinach, 1 cabbage lettuce, a little mint, sorrel, and marjoram, a pint of asparagus-tops cut small, the crust of 1 French roll, seasoning to taste, 2 quarts of water.

Put the beef, cut in pieces and rolled in flour, into a stewpan, with the bacon at the bottom; cover it close and set it on a slow fire, stirring it now and then till the gravy is drawn. Put in the water and ale, and season to taste with pepper and salt, and let it stew gently for 2 hours; then strain the liquor, and take off the fat, and add the white beet, spinach, cabbage lettuce and mint, sorrel and sweet marjoram, pounded. Let these boil up in the liquor, then put in the asparagus-tops cut small, and allow them to boil till all is tender. Serve hot, with the French roll in the dish.

BAKED SOUP.

One lb. of any kind of meat, any trimmings or odd pieces; 2 onions, 2 carrots, 1 oz. of rice, one pint of split peas, pepper and salt to taste, 4 quarts of water.

Cut the meat and vegetables in slices, add to them the rice and peas, season with pepper and salt. Put the whole in a jar, fill up with the water, cover very closely, and bake for 4 hours.

BARLEY SOUP.

Two lbs. of shin of beef, $\frac{1}{4}$ lb. of pearl barley, a large bunch of parsley, 4 onions, 6 potatoes, salt and pepper, 4 quarts of water.

Put in all the ingredients, and simmer gently for 3 hours.

CARROT SOUP.

Four quarts of liquor in which a leg of mutton or beef has been boiled, a few beef-bones, 6 large carrots, 2 large onions, 1 turnip; seasoning of salt and pepper to taste; add cayenne.

Put the liquor, bones, onions, turnip, pepper, and salt, into a stewpan, and simmer for 3 hours. Scrape and cut the carrots thin, strain the soup on them, and stew them till soft enough to pulp through a hair sieve or coarse cloth; then boil the pulp with the soup, which should be of the consistency of pea-soup. Add cayenne. Pulp only the red part of the carrot, and make this soup the day before it is wanted.

CELERY SOUP.

Nine heads of celery, 1 teaspoonful of salt, nutmeg to taste, 1 lump of sugar, $\frac{1}{2}$ pint of strong stock, a pint of cream, and 2 quarts of boiling water.

Cut the celery into small pieces, throw into the water, seasoned with the nutmeg, salt, and sugar. Boil it till sufficiently tender ; pass it through a sieve, add the stock, and simmer it for half an hour. Now put in the cream, bring it to the boiling point, and serve immediately.

Note.—This soup can be made brown, instead of white, by omitting the cream, and colouring it a little. When celery cannot be procured, half a drachm of the seed, finely pounded, will give a flavour to the soup, if put in a quarter of an hour before it is done. A little of the essence of celery will answer the same purpose.

KALE BROSE (*a Scotch Recipe*).

Half an ox-head or cow-heel, a teacupful of toasted oatmeal, salt to taste, 2 handfuls of greens, 3 quarts of water.

Make a broth of the ox-head or cow-heel, and boil it till oil floats on the top of the liquor, then boil the greens, shred, in it. Put the oatmeal, with a little salt, into a basin, and mix with it quickly a teacupful of the fat broth : it should not run into one doughy mass, but form knots. Stir it into the whole, give one boil, and serve very hot.

SOUP MAIGRE (*i. e., Without Meat*).

Six oz. butter, 6 onions sliced, 4 heads of celery, 2 lettuces, a small bunch of parsley, 2 handfuls of spinach, 3 pieces of bread-crust, 2 blades of mace, salt and pepper to taste, the yolks of 2 eggs, 3 teaspoonfuls of vinegar, 2 quarts of water.

Melt the butter in a stewpan, and put in the onions to stew gently for 3 or 4 minutes ; then add the celery, spinach, lettuces and parsley, cut small. Stir the ingredients well for 10 minutes. Now put in the water, bread, seasoning, and mace. Boil gently for 1½ hour ; and, at the moment of serving, beat in the yolks of the eggs and the vinegar, but do not let it boil, or the eggs will curdle.

MILK SOUP (*a Nice Dish for Children*).

Two quarts of milk, 1 saltspoonful of salt, 1 teaspoonful of powdered cinnamon, 3 teaspoonfuls of pounded sugar, or more if liked, 4 thin slices of bread, the yolks of 6 eggs.

Boil the milk with the salt, cinnamon, and sugar; lay the bread in a deep dish, pour over it a little of the milk, and keep it hot over a stove, without burning. Beat up the yolks of the eggs, add them to the milk, and stir it over the fire till it thickens. Do not let it curdle. Pour it upon the bread, and serve.

CHEAP ONION SOUP.

Eight middling-sized onions, 3 oz. of butter, a tablespoonful of rice-flour, salt and pepper to taste, 1 teaspoonful of powdered sugar, thickening of butter and flour, 2 quarts of water.

Cut the onions small, put them in the stewpan with the butter, and fry them well; mix the rice-flour smoothly with the water, add the onions, seasoning, and sugar, and simmer till tender. Thicken with butter and flour, and serve.

WINTER PEA SOUP (*Yellow*).

One quart of split peas, 2 lbs. of shin of beef, trimmings of meat or poultry, a slice of bacon, 2 large carrots, 2 turnips, 5 large onions, 1 head of celery, seasoning to taste, 2 quarts of soft water, any bones left from roast meat, 2 quarts of common stock, or liquor in which a joint of meat has been boiled.

Put the peas to soak overnight in hot water, and float off such as rise to the top. Boil them in the water till tender enough to pulp; then add the ingredients mentioned above, and simmer for 2 hours, stirring it occasion-

ally. Pass the whole through a sieve, skim well, season, and serve with toasted bread cut in dice.

PEA SOUP (*Inexpensive*).

One quarter lb. of onions, $\frac{1}{4}$ lb. of carrots, 2 oz. of celery, $\frac{3}{4}$ lb. of split peas, a little mint shred fine ; 1 tablespoonful of coarse brown sugar, salt and pepper to taste, 4 quarts of water, or liquor in which a joint of meat has been boiled.

Fry the vegetables for 10 minutes in a little butter or dripping, previously cutting them up in small pieces ; pour the water on them, and when boiling add the peas. Let them simmer for nearly 3 hours, or until the peas are thoroughly done. Add the sugar, seasoning, and mint ; boil for $\frac{1}{4}$ of an hour, and serve.

POTATO SOUP.

One pound of shin of beef, 1 lb. of potatoes, 1 onion, $\frac{1}{2}$ a pint of peas, 2 oz. rice, 2 heads of celery, pepper and salt to taste, 3 quarts of water.

Cut the beef into thin slices, chop the potatoes and onion, and put them in a stewpan with the water, peas, and rice. Stew gently till the gravy is drawn from the meat ; strain it off, take out the beef, and pulp the other ingredients through a coarse sieve. Put the pulp back in the soup, cut up the celery in it, and simmer till this is tender. Season, and serve with fried bread cut into it.

POTATO SOUP (*Very Economical*).

Four middle-sized potatoes well pared, a thick slice of bread, 6 leeks peeled and cut into thin slices as far as the white extends upwards from the roots, a teacupful of rice, a teaspoonful of salt, and half that of pepper, and 2 quarts of water.

The water must be completely boiling before anything is put into it ; then add the whole of the ingredients at once, with the exception of the rice, the salt, and the pepper. Cover, and lest these come to a brisk boil, put in the others, and let the whole boil slowly for an hour, or till all the ingredients are thoroughly done, and their several juices extracted and mixed.

VEGETABLE SOUP.

Seven oz. of carrot, 10 oz. of parsnip, 10 oz. of potato, cut into thin slices ; $1\frac{1}{4}$ oz. of butter, 5 teaspoonfuls of flour, a teaspoonful of made mustard, salt and pepper to taste, the yolks of two eggs, rather more than two quarts of water.

Boil the vegetables in the water $2\frac{1}{2}$ hours ; stir them often, and if the water boils away too quickly, add more, as there should be 2 quarts of soup when done. Mix up in a basin the butter and flour, mustard, salt and pepper, with a teacupful of cold water ; stir in the soup, and boil 10 minutes. Have ready the yolks of the eggs in the tureen ; pour on, stir well, and serve.

VEGETABLE SOUP. (*Good and Cheap, made without Meat.*)

Six potatoes, 4 turnips, or 2 if very large ; 2 carrots, 2 onions ; if obtainable, 2 mushrooms ; 1 head of celery, 1 large slice of bread, 1 small saltspoonful of salt, $\frac{1}{4}$ saltspoonful of ground black pepper, 2 teaspoonfuls of Harvey's sauce, 6 quarts of water.

Peel the vegetables, and cut them up into small pieces ; toast the bread rather brown, and put all into a stewpan with the water and seasoning. Simmer gently for 3 hours, or until all is reduced to a pulp, and pass it through a sieve in the same way as pea-soup, which it should resemble in consistence ; but it should be a dark

brown colour. Warm it up again when required ; put in the Harvey sauce, and, if necessary, add to the flavouring.

BEEF SOUP (*à la Julienne*).

Six lbs. of lean beef. The shin is a good piece for this purpose. Have the bones well cracked, carefully extracting the marrow, every bit of which should be put into the soup. 6 qts. of water.

The stock must be prepared the day before the soup is needed. Put the beef, bones and all, with the water in a close vessel, and sit it where it will heat gradually. Let it boil very slowly for six hours at least, only uncovering the pot once in a great while to see if there is danger of the water sinking too rapidly. Should this be the case, replenish with boiling water, taking care not to put in too much. During the seventh hour, take off the soup and set it away, still closely covered, until next morning. About an hour before dinner, take out the meat, which you can use for mince-meat, if you wish ; remove the cake of fat from the surface of the stock, set the soup over the fire, and throw in a little salt to bring up the scum. When this has been skimmed carefully off, put in your vegetables. These should be :—2 carrots, 3 turnips ; half a head of white cabbage ; 1 pt. green corn—or dried Shaker corn, soaked over night ; 1 head celery ; 1 qt. tomatoes.

VEAL SOUP, WITH MACARONI.

Three lbs. of veal knuckle or scrag, with the bones broken and meat cut up ; 3 qts. water ; $\frac{1}{4}$ lb. Italian macaroni.

Boil the meat alone in the water for nearly three hours, until it is reduced to shreds ; and the macaroni until tender, in enough water to cover it, in a vessel by itself.

The pieces should not be more than an inch in length. Add a little butter to the macaroni when nearly done. Strain the meat out of the soup, season to your taste, put in the macaroni, and the water in which it was boiled; let it boil up and serve.

You can make macaroni soup of this by boiling a pound, instead of a quarter of a pound in the second vessel, and adding the above quantity of veal broth. In this case, send on with it a plate of grated cheese, that those who cannot relish macaroni without this accompaniment may put it into their soup. Take care that the macaroni is of uniform length, not too long, and that it does not break while stewing. Add butter in proportion to the increased quantity of macaroni.

MUTTON OR LAMB BROTH.

Four lbs. mutton or lamb (*lean*) cut into small pieces; 1 gallon water; $\frac{1}{2}$ teacupful rice.

Boil the unsalted meat for two hours, slowly, in a covered vessel. Soak the rice in enough warm water to cover it, and at the end of this time add it, water and all to the boiling soup. Cook an hour longer, stirring watchfully from time to time, lest the rice should settle and adhere to the bottom of the pot. Beat an egg to a froth and stir into a cup of cold milk, into which has been rubbed smoothly, a tablespoonful of rice or wheat flour. Mix with this, a little at a time, some of the scalding liquor, until the egg is so far cooked that there is no danger of curdling in the soup. Pour into the pot when you have taken out the meat, season with parsley, thyme, pepper and salt. Boil up fairly, and serve. If allowed to stand on the fire it is apt to burn.

This soup may be made from the liquor in which a leg of mutton has been boiled, provided too much salt is not put in with it. It is especially good when the stock is

chicken broth. For the sick it is palatable and nutritious with the rice left in. When strained it makes a nice white table soup, and it is usually relished by all.

VERMICELLI SOUP.

Four lbs. lamb, from which every particle of fat has been removed ; 1 lb. veal ; a slice of corned ham ; 5 quarts water.

Cut up the meat, cover it with a quart of water, and set it back on the range to heat very gradually, keeping it covered closely. At the end of an hour add four quarts boiling water, and cook until the meat is in shreds. Season with salt, sweet herbs, a chopped shallot, two teaspoonfuls Worcestershire sauce, and when these have boiled in the soup for ten minutes, strain and return to the fire. Have ready about a third of a pound of vermicelli (or macaroni), which has been boiled tender in clear water. Add this ; boil up once, and pour out.

CHICKEN SOUP.

Two young fowls, or one full grown, $\frac{1}{2}$ lb. ham, 1 gallon of water.

Cut the fowls into pieces as for fricassee. Put these with the ham into the pot with a quart of water, or enough to cover them fairly. Stew for an hour, if the fowls are tender ; if tough until you can cut easily into the breast. Take out the breasts, leaving the rest of the meat in the pot, and add the remainder of the water—boiling hot. Keep the soup stewing slowly while you chop up the white meat you have selected. Rub the yolks of four hard-boiled eggs smooth in a mortar or bowl, moistening to a paste with a few spoonfuls of the soup. Mix with these a handful of fine bread-crumbs and the chopped meat, and make it into small balls. When

the soup has boiled, in all, two hours and a half, if the chicken be reduced to shreds, strain out the meat and bones. Season with salt and white pepper, with a bunch of chopped parsley. Drop in the prepared forcemeat, and after boiling ten minutes to incorporate the ingredients well, add a little at a time, a pint of rich milk thickened with flour. Boil up once and serve.

HARE OR RABBIT SOUP.

Dissect the rabbit, crack the bones, put in three small onions and a bunch of sweet herbs. Hares which are too tough to be cooked in any other way, make excellent game soup. Also the large gray squirrel of the Western and Southern States.

OX-TAIL SOUP.

One ox-tail, 2 lbs. lean beef, 4 carrots, 3 onions, thyme. Cut the tail into several pieces and fry brown in butter. Slice the onions and carrots, and when you remove the ox-tail from the frying pan, put in these and brown also. When done tie them in a bag with a bunch of thyme and drop into the soup-pot. Lay the pieces of ox-tail in the same; then the meat cut into small slices. Grate over them the two whole carrots, and add four quarts of cold water with pepper and salt. Boil from four to six hours, in proportion to the size of the tail. Strain fifteen minutes before serving it, and thicken with two tablespoonfuls of browned flour. Boil ten minutes longer.

RABBIT SOUP.

Two large rabbits, or 3 small ones; a faggot of savoury herbs, $\frac{1}{2}$ head of celery, 2 carrots, 1 onion, 1 blade of mace, salt and white pepper to taste, a little pounded mace, $\frac{1}{2}$

pint of cream, the yolks of 2 eggs boiled hard, the crumb of a French roll, nearly 3 quarts of water.

Make the soup with the legs and shoulders of the rabbit, and keep the nice pieces for a dish or *entrée*. Put them into warm water and draw the blood; when quite clean, put them in a stewpan, with a faggot of herbs, and a teacupful, or rather more, of veal stock, or water. Simmer slowly till done through, and add the 3 quarts of water, and boil for an hour. Take out the rabbit, pick the meat from the bones, covering it up to keep it white; put the bones back in the liquor, add the vegetables, and simmer for 2 hours; skim and strain, and let it cool. Now pound the meat in a mortar, with the yolks of the eggs, and the crumb of the roll previously soaked; rub it through a sieve, and gradually add to it the strained liquor, and simmer for 15 minutes. Mix arrow-root or rice-flour with the cream (say 2 dessert spoonfuls), and stir in the soup; bring it to a boil, and serve. This soup should be very white, and instead of thickening it with arrow-root or rice-flour, vermicelli or pearl barley can be boiled in a little stock, and put in 5 minutes before serving.

OX-TAIL SOUP.

Two ox-tails, 2 slices of ham, 1 oz. of butter, 2 carrots, 2 turnips, 3 onions, 1 leek, 1 head of celery, 1 bunch of savoury herbs, 1 bay-leaf, 12 whole peppercorns, 4 cloves, a table-spoonful of salt, 2 table-spoonfuls of catsup, $\frac{1}{2}$ glass of port wine, 3 quarts of water.

Cut up the tails, separating them at the joints; wash them, and put them in a stewpan with the butter. Cut the vegetables in slices, and add them, with the peppercorns and herbs. Put in $\frac{1}{2}$ pint of water, and stir it over a sharp fire till the juices are drawn. Fill up the stewpan with the water, and, when boiling, add the salt. Skim well, and simmer very gently for 4 hours, or until the

tails are tender. Take them out, skim and strain the soup, thicken with flour, and flavour with the catsup and port wine. Put back the tails, simmer for 5 minutes, and serve.

CALF'S HEAD SOUP.

Half a calf's head, 1 onion stuck with cloves, a very small bunch of sweet herbs, 2 blades of mace, salt and white pepper to taste, 6 oz. of rice flour, 3 tablespoonfuls of catsup, 3 quarts of white stock, or pot-liquor, or water.

Rub the head with salt, soak it for 6 hours, and clean it thoroughly; put it in the stewpan, and cover it with stock, or pot-liquor, or water, adding the onion and sweet herbs. When well skimmed and boiled for $1\frac{1}{2}$ hour, take out the head, and skim and strain the soup. Mix the rice-flour with the catsup, thicken the soup with it, and simmer for 5 minutes. Now cut up the head into pieces about two inches long, and simmer them in the soup till the meat and fat are quite tender. Season with white pepper and mace finely pounded, and serve very hot. When the calf's head is taken out of the soup, cover it up, or it will discolour.

Note.—Force-meat balls can be added, and the soup may be flavoured with a little lemon-juice, or a glass of sherry or Madeira. The bones from the head may be stewed down again, with a few fresh vegetables, and it will make a very good common stock.

GIBLET SOUP.

Three sets of goose or duck giblets, 2 lbs. of shin of beef, a few bones, 1 ox-tail, 2 mutton shanks, 2 large onions, 2 carrots, 1 large faggot of herbs, salt and pepper to taste, $\frac{1}{4}$ pint of cream, 1 oz. of butter mixed with a dessert-spoonful of flour, 3 quarts of water.

Scald the giblets, cut the gizzards in eight pieces, and put them in a stewpan with the beef, bones, ox-tail, mut-

ton-shanks, onions, herbs, pepper, and salt; add the 3 quarts of water, and simmer till the giblets are tender, taking care to skim well. When the giblets are done, take them out, put them in your tureen, strain the soup, through a sieve, add the cream and butter, mixed with a dessertspoonful of flour, boil it up a few minutes, and pour it over the giblets. It can be flavoured with port wine and a little mushroom catsup, instead of cream. Add salt to taste.

MOCK TURTLE.

A knuckle of veal weighing 5 or 6 lbs, 2 cow-heels, 2 large onions stuck with cloves, 1 bunch of sweet herbs, 3 blades of mace, salt to taste, 12 peppercorns, 1 glass of sherry, 24 force-meat balls, a little lemon-juice, 4 quarts of water.

Put all the ingredients, except the force-meat balls and lemon-juice, in an earthen jar, and stew for 6 hours. Do not open it till cold. When wanted for use, skim off all the fat, and strain carefully; place it on the fire, cut up the meat into inch-and-a-half squares, put it, with the force-meat balls and lemon-juice, into the soup, and serve. It can be flavoured with a tablespoonful of anchovy, or Harvey's sauce.

MULLAGATAWNY SOUP.

Two tablespoonfuls of curry powder, 6 onions, 1 clove of garlic, 1 oz. of pounded almonds, a little lemon-pickle, or mango-juice, to taste; 1 fowl or rabbit, 4 slices of lean bacon, 2 quarts of medium stock, or, if wanted very good, best stock.

Slice and fry the onions of a nice colour; line the stew-pan with the bacon; cut up the rabbit or fowl into small joints, and slightly brown them; put in the fried onions,

the garlic, and stock, and simmer gently till the meat is tender; skim very carefully, and when the meat is done, rub the curry powder to a smooth batter; add it to the soup, with the almonds, which must be first pounded with a little of the stock. Put in seasoning and lemon-pickle or mango-juice to taste, and serve boiled rice with it.

Note.—This soup can also be made with breast of veal or calf's head. Vegetable Mullagatawny is made with veal stock, by boiling and pulping chopped vegetable-marrow, cucumbers, onions, and tomatoes, and seasoning with curry-powder and cayenne. Nice pieces of meat, good curry-powder, and strong stock, are necessary to make this soup good.

A GOOD MUTTON SOUP.

A neck of mutton about 5 or 6 lbs, 3 carrots, 3 turnips, 2 onions, a large bunch of sweet herbs, including parsley; salt and pepper to taste; a little sherry, if liked; 3 quarts of water.

Lay the ingredients in a covered pan before the fire, and let them remain there the whole day, stirring occasionally. The next day put the whole into a stewpan, and place it on a brisk fire. When it commences to boil, take the pan off the fire, and put it on one side to simmer until the meat is done. When ready for use, take out the meat, dish it up with carrots and turnips, and send it to table; strain the soup, let it cool, strain off all the fat, season and thicken it with a tablespoonful, or rather more, of arrowroot; flavour with a little sherry, simmer for 5 minutes, and serve.

A GOOD FAMILY SOUP.

Remains of a cold tongue, 2 lbs. of shin of beef, any cold pieces of meat or beef-bone, 2 turnips, 2 carrots, 2 onions, 1 parsnip, 1 head of celery, 4 quarts of water, $\frac{1}{2}$ teacupful of rice; salt and pepper to taste.

Put all the ingredients in a stewpan, and simmer gently for 4 hours, or until all the goodness is drawn from the meat. Strain off the soup, and let it stand to get cold. The kernels and soft parts of the tongue must be saved. When the soup is wanted for use, skim off all the fat, put in the kernels and soft parts of the tongue, slice in a small quantity of fresh carrot, turnip, and onion; stew till the vegetables are tender, and serve with toasted bread.

LOBSTER SOUP.

Three large lobsters, or 6 small ones; the crumb of a French roll, 2 anchovies, 1 onion, 1 small bunch of sweet herbs, 1 strip of lemon peel, 2 oz. of butter, a little nutmeg, 1 teaspoonful of flour, 1 pint of cream, 1 pint of milk; force-meat balls, mace, salt and pepper to taste, bread-crumbs, 1 egg, 2 quarts of water.

Pick the meat from the lobsters, and beat the fins, chine, and small claws in a mortar, previously taking away the brown fin and the bag in the head. Put it in a stewpan, with the crumb of the roll, anchovies, onions, herbs, lemon-peel, and the water; simmer gently till all the goodness is extracted, and strain it off. Pound the spawn in a mortar, with the butter, nutmeg, and flour, and mix with it the cream and milk. Give one boil up, at the same time adding the tails cut in pieces. Make the force-meat balls with the remainder of the lobster, seasoned with mace, pepper, and salt, adding a little flour, and a few bread-crumbs; moisten them with the egg, heat them in the soup, and serve.

OYSTER SOUP.

Six dozen oysters, 2 quarts of white stock, $\frac{1}{2}$ pint of cream, 2 oz. of butter, $1\frac{1}{2}$ oz. of flour; salt, cayenne, and mace to taste.

Scald the oysters in their own liquor; take them out, beard them, and put them in a tureen. Take a pint of the stock, put in the beards and the liquor, which must be carefully strained, and simmer for $\frac{1}{2}$ an hour. Take it off the fire, strain it again, and add the remainder of the stock with the seasoning and mace. Bring it to a boil, add the thickening of butter and flour, simmer for 5 minutes, stir in the boiling cream, pour it over the oysters, and serve.

OYSTER SOUP.

Two quarts of good mutton broth, 6 dozen oysters, 2 oz. butter, 1 oz. flour.

Beard the oysters, and scald them in their own liquor; then add it, well strained, to the broth; thicken with the butter and flour, and simmer for $\frac{1}{4}$ of an hour. Put in the oysters, stir well, but do not let it boil, and serve very hot.

OYSTER SOUP.

Two quarts of oysters; 1 quart of milk; 2 tablespoonfuls butter; 1 teacupful water.

Strain the liquor from the oysters, add to it the water, and set it over the fire to heat slowly in a covered vessel. When it is near boiling, season with pepper and salt, and stir in the milk, after which stir constantly, unless, as is wisest, you heat the liquor in a vessel set in a pot of boiling water. When the soup again nears the boiling point, add the oysters, and let them stew until they "ruffle" on the edge. This will be in about five minutes. Then put in the butter, and stir well until it is melted, when the soup is ready for use.

Serve with sliced lemon and oyster or cream crackers. Some use mace and nutmeg in seasoning. The crowning excellence in oyster soup is to have it cooked just enough. Too much stewing ruins the bivalves, while an underdone

oyster is a flabby abomination. The plumpness of the main body and ruffled edge are good indices of their right condition.

CAT-FISH SOUP.

Few persons are aware into what a variety of tempting dishes this much-abused fish can be made. Those who have only seen the bloated, unsightly creatures that play the scavengers about city wharves, are excusable for entertaining a prejudice against them as an article of food. But the small cat-fish of our inland lakes and streams are altogether respectable, except in their unfortunate names.

Six cat-fish, in average weight half a pound apiece, $\frac{1}{2}$ lb. salt pork, 1 pint milk, 2 eggs, 1 head of celery, or a small bag of celery-seed.

Skin and clean the fish and cut them up. Chop the pork into small pieces. Put these together into the pot, with two quarts of water, chopped sweet herbs, and the celery seasoning. Boil for an hour, or until fish and pork are in rags, and strain, if you desire a regular soup for a first course. Return to the saucepan and add the milk, which should be already hot. Next the eggs, beaten to a froth, and a lump of butter the size of a walnut. Boil up once, and serve with dice of toasted bread on the top. Pass sliced lemon, or walnut or butternut pickles with it.

TOMATO SOUP.

Scald and peel good ripe tomatoes; stew them one hour, and strain through a coarse sieve; stir in very little wheaten flour to give it body, and brown sugar in proportion of a teaspoonful to a quart of soup; then boil five minutes. This is one of the most agreeable and wholesome of the "fancy dishes." Ochre, or gumbo, is a good addition to this and many other kinds of soup.

RICE SOUP.

Boil one gill of rice in a pint of water till soft ; then add a pint of milk, a teaspoonful of sugar, and simmer gently five minutes.

SPLIT PEAS SOUP.

Wash one pint of split peas ; boil them in three quarts of water for three hours, and add a tablespoonful of sugar.

GREEN PEAS SOUP.

Take three pints of peas, three common-sized turnips, one carrot, and the shells of the peas. Boil one quart of the largest of the peas, with the shells or the pods, till quite soft ; rub through a fine cullender ; return the pulp into the pan, add the turnips, a carrot, sliced, and a quart of boiling water ; when the vegetables are perfectly soft, add the young or smaller peas previously boiled.

SPLIT PEAS AND BARLEY SOUP.

Take three pints of split peas, half a pint of pearl barley, half a pound of stale bread, and one turnip, sliced. Wash the peas and barley, and steep them in fresh water at least twelve hours ; place them over the fire ; add the bread, turnip, and half a tablespoonful of sugar ; boil till all are quite soft ; rub them through a fine cullender, adding gradually a quart of boiling water ; return the soup into the pan and boil ten minutes.

BARLEY SOUP.

Take four ounces of barley, two ounces of bread crumbs, and half an ounce of chopped parsley. Wash the barley ;

and steep it twelve hours in half a pint of water ; pour off the water ; add the bread crumbs, and three quarts of boiling water ; boil slowly in a covered tin pan five hours, and about half an hour before the dish is served, add the parsley.

VEGETABLE BROTH.

This may be made with various combinations and proportions of vegetables. For example—four turnips, two carrots, one onion, and a spoonful of lentil flour. Half fill a pan with the vegetables, in pieces ; nearly fill up the vessel with water ; boil till all the vegetables are tender, and strain.

BARLEY BROTH.

Take four ounces of pearl barley, two turnips, three ounces of Indian-meal, and three ounces of sweet cream. Steep the pearl barley (after washing) twelve hours ; set it on the fire in five quarts of fresh water, adding the turnips ; boil gently an hour ; add the cream ; stir in the meal ; thin it, if necessary, with more water, and simmer gently twenty minutes.

CUCUMBER AND GUMBO SOUP.

Take half a dozen cucumbers of moderate size, six ounces of bread crumbs, four ounces of gumbo, one ounce of parsley, and six ounces of sweet cream. Pare and slice the cucumbers ; chop the gumbo and parsley into small pieces, and stew them gently three quarters of an hour, stirring occasionally ; then pour in two quarts of boiling water ; add the bread crumbs and cream, and let the whole stew two hours. If the soup is then too thin, dredge in a little flour, and boil ten minutes longer.

FISH.

BAKED HADDOCK

A nice force-meat (*see* FORCE-MEATS), butter to taste, egg and bread-crumbs.

Scale and clean the fish, without cutting it open much; put in a nice delicate force-meat, and sew up the slit. Brush it over with egg, sprinkle over bread-crumbs, and baste frequently with butter. Bake $\frac{3}{4}$ hour, if large. Garnish with parsley and cut lemon, and serve with a nice brown gravy, plain melted butter, or anchovy sauce. The egg and bread-crumbs can be omitted, and pieces of butter placed over the fish.

Note.—Haddocks may be filleted, rubbed over with egg and bread-crumbs, and fried a nice brown; garnish with crisped parsley.

BOILED HADDOCK.

Sufficient water to cover the fish; $\frac{1}{4}$ lb. of salt to each gallon of water.

Scrape the fish, take out the inside, wash it thoroughly, and lay it in a kettle, with enough water to cover it, and salt in the above proportion. Simmer gently from 15 to 20 minutes, or rather more, should the fish be very large. For small haddocks, fasten the tails in their mouths, and put them into boiling water. 10 to 15 minutes will cook them. Serve with plain melted butter, or anchovy sauce.

DRIED HADDOCK.

Dried haddock should be gradually warmed through, either before or over a nice clear fire. Rub a little piece of butter over, just before sending it to table.

FRIED PERCH.

Egg and bread-crumbs, hot lard.

Scale and clean the fish, brush it over with egg, and cover with bread-crumbs. Have ready some boiling lard; put the fish in, and fry a nice brown. Serve with plain melted butter or anchovy sauce.

BOILED PIKE.

A quarter lb. of salt to each gallon of water; a little vinegar.

Scale and clean the pike, and fasten the tail in its mouth by means of a skewer. Lay it in cold water, and when it boils, throw in the salt and vinegar. The time for boiling depends, of course, on the size of the fish; but a middling sized pike will take about $\frac{1}{2}$ an hour. Serve with Dutch or anchovy sauce, and plain melted butter.

BAKED PIKE.

One or 2 pike, a nice delicate stuffing (*see* FORCE-MEATS), 1 egg, bread-crumbs, $\frac{1}{4}$ lb. butter.

Scale the fish, take out the gills, wash, and wipe it thoroughly dry; stuff it with force-meat, sew it up, and fasten the tail in the mouth by means of a skewer; brush it over with egg, sprinkle with bread-crumbs, and baste with butter before putting it in the oven, which must be well heated. When the pike is of a nice brown colour,

cover it with buttered paper, as the outside would become too dry. If two are dressed, a little variety may be made by making one of them green with a little chopped parsley mixed with bread-crumbs. Serve anchovy or Dutch sauce, and plain melted butter with it.

BOILED SALMON.

Six oz. of salt to each gallon of water ; sufficient water to cover the fish.

Scale and clean the fish and be particular that no blood is left inside ; lay it in the fish kettle with sufficient cold water to cover it, adding salt in the above proportion. Bring it quickly to a boil, take off all the scum, and let it simmer gently till the fish is done, which will be when the meat separates easily from the bone. Experience alone can teach the cook to fix the time for boiling fish ; but it is especially to be remembered, that it should never be under-dressed, as then nothing is more unwholesome. Neither let it remain in the kettle after it is sufficiently cooked, as that would render it insipid, watery and colourless. Drain it, and if not wanted for a few minutes, keep it warm by means of warm cloths laid over it. Serve on a hot napkin, garnish with cut lemon and parsley, and send lobster or shrimp sauce, and plain melted butter to table with it. A dish of dressed cucumber usually accompanies this fish.

Note.—Cut lemon should be put on the table with this fish ; and a little of the juice squeezed over it is considered by many persons a most agreeable addition. Boiled peas are also, by some connoisseurs, considered especially adapted to be served with salmon.

SALMON AND CAPER SAUCE.

Two slices of salmon, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ teaspoonful of chopped parsley, 1 shallot ; salt, pepper, and grated nutmeg to taste.

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Lay the salmon in a baking-dish, place pieces of butter over it, and add the other ingredients, rubbing a little of the seasoning into the fish; baste it frequently; when done, take it out and drain for a minute or two; lay it in a dish, pour caper sauce over it, and serve. Salmon dressed in this way, with tomato sauce, is very delicious.

PICKLED SALMON.

Salmon, $\frac{1}{2}$ oz. of whole pepper, $\frac{1}{2}$ oz. of whole allspice, 1 teaspoonful of salt, 2 bay-leaves, equal quantities of vinegar and the liquor in which the fish was boiled.

After the fish comes from table, lay it in a nice dish with a cover to it, as it should be excluded from the air, and take away the bone; boil the liquor and vinegar with the other ingredients for 10 minutes, and let it stand to get cold; pour it over the salmon, and in 12 hours this will be fit for the table.

TO CURE SALMON.—This process consists in splitting the fish, rubbing it with salt, and then putting it into pickle in tubs provided for the purpose. Here it is kept for about six weeks, when it is taken out, pressed and packed in casks, with layers of salt.

POTTED SALMON.

Salmon; pounded mace, cloves, and pepper to taste; 2 bay-leaves, $\frac{1}{4}$ lb. butter.

Skin the salmon, and clean it thoroughly by wiping with a cloth (water would spoil it); cut it into square pieces, which rub with salt; let them remain till thoroughly drained, then lay them in a dish with the other ingredients, and bake. When quite done, drain them from the gravy, press into pots for use, and, when cold, pour over it clarified butter.

CODFISH BALLS.

Prepare the fish precisely as for boiling whole. Cut in pieces when it has been duly washed and soaked, and boil twenty minutes. Turn off the water, and cover with fresh from the boiling tea-kettle. Boil twenty minutes more, drain the fish very dry, and spread upon a dish to cool. When perfectly cold, pick to pieces with a fork, removing every vestige of skin and bone, and shredding very fine. When this is done, add an equal bulk of mashed potato ; work into a stiff batter by adding a lump of butter and sweet milk, and if you want to have them very nice, a beaten egg. Flour your hands and make the mixture into balls or cakes. Drop them into boiling lard or good dripping, and fry to a light brown. Plainer fish-cakes may be made of the cod and potatoes alone, moulded round like biscuit. In any shape the dish is popular.

BROILED MACKEREL (*Fresh*).

Clean the mackerel, wash, and wipe dry. Split it open, so that when laid flat the backbone will be in the middle. Sprinkle lightly with salt, and lay on a buttered gridiron over a clear fire, with the inside downward, until it begins to brown ; then turn the other. When quite done, lay on a hot dish and butter it plentifully. Turn another hot dish over the lower one, and let it stand two or three minutes before sending to table.

BROILED MACKEREL (*Salt*).

Soak over night in luke-warm water. Change this early in the morning for very cold, and let the fish lie in this until time to cook. Then proceed as with the fresh mackerel.

BOILED HALIBUT.

Lay in cold salt and water for an hour. Wipe dry and score the skin in squares. Put into the kettle with cold-salted water enough to cover it. It is so firm in texture that you can boil without a cloth if you choose. Let it heat gradually, and boil from half to three-quarters of an hour, in proportion to the size of the piece. Four or five pounds will be enough for most private families. Drain and accompany by egg-sauce—either poured over the fish, or in a sauce-boat.

Save the cold remnants of the fish and what sauce is left until next morning. Pick out as you would cod, mix with an equal quantity of mashed potato, moisten with the sauce, or with milk and butter if you have no sauce, put into a skillet, and stir until it is very hot. Do not let it burn. Season with pepper and salt.

COD.

Cod may be boiled whole; but a large head and shoulders are quite sufficient for a dish, and contain all that is usually helped, because, when the thick part is done, the tail is insipid and overdone. The latter, cut in slices, makes a very good dish for frying; or it may be salted down and served with egg sauce and parsnips. Cod, when boiled quite fresh, is watery; salted a little, it is rendered firmer.

SALT COD FISH.

Sufficient water to cover the fish.

Wash the fish, and lay it all night in water, with a $\frac{1}{4}$ pint of vinegar. When thoroughly soaked, take it out, see that it is perfectly clean, and put it in the fish-kettle with sufficient cold water to cover it. Heat it gradually,

but do not let it boil much, or the fish will be hard. Skim well, and when done, drain the fish and put it upon a napkin. Garnish with hard-boiled eggs cut in rings.

CURRIED COD.

Two slices of large cod, or the remains of any cold fish; 3 oz. of butter, 1 onion sliced, a teacupful of white stock, thickening of butter and flour, 1 *small* teaspoonful of curry-powder, $\frac{1}{4}$ pint of cream, salt and cayenne to taste.

Flake the fish, and fry it of a nice brown colour with the butter and onions; put this in a stewpan, add the stock and thickening, and simmer for 10 minutes. Stir in the cream; put it, with the seasoning, to the other ingredients; give one boil, and serve. Whenever curry-powder is used, it should be slowly simmered with the stock or gravy for 2 hours the day before it is used, to take off the rawness of the turmeric.

BOILED EELS.

Four small eels, sufficient water to cover them; a small bunch of parsley.

Choose small eels for boiling; put them in a stewpan with the parsley, and just sufficient water to cover them; simmer till tender. Take them out, pour a little parsley and butter over them, and serve in a tureen.

STEWED EELS.

Two lbs. of middling-sized eels, $\frac{1}{4}$ pint port wine; salt, cayenne, and mace to taste; 1 teaspoonful of essence of anchovy, the juice of $\frac{1}{2}$ a lemon.

Skin, wash, and clean the eels thoroughly; cut them into pieces 3 inches long, and put them into strong salt and water for 1 hour; dry them well with a cloth, and fry

them brown. Simmer for $\frac{1}{2}$ hour; strain it, and add all the other ingredients. Put in the eels, and stew gently for $\frac{1}{2}$ hour, then serve.

FRIED EELS.

One lb. of eels, 1 egg, a few bread-crumbs, hot lard. Wash the eels, cut them into pieces 3 inches long, trim and wipe them very dry; dredge with flour, rub them over with egg, and cover with bread-crumbs; fry of a nice brown in hot lard. If the eels are small, curl them round, instead of cutting them up. Garnish with fried parsley.

FISH AND OYSTER PIE.

Any remains of cold fish, such as cod or haddock; 2 dozen oysters, pepper and salt to taste, bread-crumbs sufficient for the quantity of fish; $\frac{1}{2}$ teaspoonful of grated nutmeg, 1 teaspoonful finely chopped parsley.

Clear the fish from the bones, and put a layer of it in a pie-dish, which sprinkle with pepper and salt; then a layer of bread-crumbs, oysters, nutmeg, and chopped parsley. Repeat this till the dish is quite full. You may form a covering either of bread-crumbs, which should be browned, or puff-paste, which should be cut into long strips, and laid in cross-bars over the fish, with a line of the paste first laid round the edge. Before putting on the top, pour in some made melted butter, or a little thin white sauce, and the oyster-liquor, and bake.

Note.—A nice little dish may be made by flaking any cold fish, adding a few oysters, seasoning with pepper and salt, and covering with mashed potatoes; $\frac{1}{4}$ hour will bake it.

FISH CAKE.

The remains of any cold fish, 1 onion, 1 faggot of sweet herbs; salt and pepper to taste, 1 pint of water, equal

quantities of bread-crumbs and cold potatoes, $\frac{1}{2}$ teaspoonful of parsley, 1 egg.

Pick the meat from the bones of the fish, which latter put, with the head and fins, into a stewpan with the water; add pepper and salt, the onion and herbs, and stew slowly for gravy about 2 hours; chop the fish fine, and mix it well with bread-crumbs and cold potatoes, adding the parsley and seasoning; make the whole into a cake with the white of an egg, brush it over with egg, cover with bread-crumbs, and fry of a light brown; strain the gravy, pour it over, and stew gently for $\frac{1}{4}$ hour, stirring it carefully once or twice. Serve hot, and garnish with slices of lemon and parsley.

STEWED BROOK TROUT.

Two middling-sized trout, $\frac{1}{2}$ onion cut in thin slices, a little parsley, 2 cloves, 1 blade of mace, 2 bay-leaves, a little thyme, salt and pepper to taste, 1 pint of stock, 1 glass of port wine, thickening of butter and flour.

Wash the fish very clean, and wipe it quite dry. Lay it in a stewpan, with all the ingredients but the butter and flour, and simmer gently for $\frac{1}{2}$ hour, or rather more, should not the fish be quite done. Take it out, strain the gravy, add the thickening, and stir it over a sharp fire for 5 minutes; pour it over the trout, and serve.

BOILED WHITEFISH.

Quarter lb. of salt to each gallon of water.

Cleanse the fish, but do not skin them; lay them in a fish-kettle with sufficient cold water to cover them, and salt in the above proportion. Bring them gradually to a boil, and simmer gently for about five minutes, or rather more should the fish be very large. Dish them on a hot napkin, and garnish with tufts of parsley. Serve with anchovy or caper sauce, and plain melted butter.

BROILED WHITEFISH.

Salt and water, flour.

Wash the whitefish in salt and water, wipe them thoroughly, and let them remain in the cloth to absorb all moisture. Flour them well, and broil over a very clear fire. Serve with *maitre d'hôtel* sauce, or plain melted butter (see SAUCES). Be careful to preserve the liver, as by some it is considered very delicate.

FRIED WHITEFISH.

Egg and bread-crumbs, a little flour, hot lard or clarified dripping.

Take off the skin, clean, and thoroughly wipe the fish free from all moisture, as this is most essential, in order that the egg and bread-crumbs may properly adhere. Fasten the tail in the mouth by means of a small skewer, brush the fish over with egg, dredge with a little flour, and cover with bread-crumbs. Fry them in hot lard or clarified dripping of a nice colour, and serve them on a napkin garnished with fried parsley. Send them to table with shrimp sauce and plain melted butter.

SMOKED SALMON (*Broiled*).

Take a piece of raw smoked salmon about the size of your hand, or larger in proportion to the number who are to sit down to supper. Wash it in two waters, rubbing off the salt. Lay in a skillet with enough warm—not hot—water to cover it; let it simmer fifteen minutes, and boil five. Remove it, wipe dry, and lay on a buttered gridiron to broil. When it is nicely browned on both sides, transfer to a hot dish; butter liberally, and pepper to taste. Garnish with hillocks of grated horse-radish

interspersed with sprays of fresh or pickled fennel-seed, or with parsley.

Raw smoked salmon is in common use upon the supper-table, cut into smooth strips as long as the middle finger, and rather wider; arranged neatly upon a garnished dish, and eaten with pepper-sauce or some other pungent condiment.

FRIED TROUT.

Brook trout are generally cooked in this way, and form a rarely delightful breakfast or supper dish.

Clean, wash, and dry the fish, roll lightly in flour, and fry in butter or clarified dripping, or butter and lard. Let the fat be hot, fry quickly to a delicate brown, and take up the instant they are done. Lay for an instant upon a hot folded napkin, to absorb whatever grease may cling to their speckled sides; then range side by side in a heated dish, garnish, and send to table. Use no seasoning except salt, and that only when the fish are fried in lard or unsalted dripping.

FRIED PICKEREL.

The pickerel ranks next to trout among game-fish, and should be fried in the same manner. Especially—and I urge this with groaning of spirit, in remembrance of the many times in which I have had my sense of fitness, not to say my appetite, outraged by seeing the gallant fish brought to table dried to a crisp throughout, all his juices wasted and sweetness utterly departed—especially do not fry him slowly and too long; and when he is done, take him out of the grease.

CREAM PICKEREL.

Reserve your largest pickerel—those over three pounds in weight—for baking, and proceed with them as with

baked salmon-trout—cream-gravy and all. If you cannot afford cream, substitute rich milk, and thicken with rice or wheat flour. The fish are better cooked in this way than any other.

FRIED PERCH, AND OTHER PAN-FISH.

Clean, wash, and dry the fish. Lay them in a large flatdish, salt, and dredge with flour. Have ready a frying-pan of hot dripping, lard, or butter; put in as many fish as the pan will hold without crowding, and fry to a light brown. Send up hot in a chafing-dish.

The many varieties of pan-fish—porgies, flounders, river-bass, weak fish, white-fish, etc., may be cooked in like manner. In serving, lay the head of each fish to *the tail of the one* next him.

CHOWDER.

Take a pound of salt pork, cut into strips, and soak in hot water five minutes. Cover the bottom of a pot with a layer of this. Cut four pounds of cod or sea-bass into pieces two inches square, and lay enough of these on the pork to cover it. Follow with a lair of chopped onions, a little parsley, summer savory and pepper, either black or cayenne. Then a layer of split Boston, or butter, or whole cream crackers, which have been soaked in warm water until moist through, but not ready to break. Above this lay a stratum of pork, and repeat the order given above—onions, seasoning (not too much), crackers, and pork, until your materials are exhausted. Let the topmost layer be buttered crackers, well soaked. Pour in enough cold water to cover all barely. Cover the pot, stew gently for an hour, watching that the water does not sink too low. Should it leave the upper layer exposed, replenish cautiously from the boiling tea-kettle. When the

chowder is thoroughly done, take out with a perforated skimmer and put into a tureen. Thicken the gravy with a tablespoonful of flour and about the same quantity of butter. Boil up and pour over the chowder. Send sliced lemon, pickles, and stewed tomatoes to the table with it, that the guests may add, if they like.

RED HERRINGS, OR YARMOUTH BLOATERS.

The best way to cook these is to make incisions in the skin across the fish, because they do not then require to be so long on the fire, and will be far better than when cut open. The hard roe makes a nice relish by pounding it in a mortar, with a little anchovy, and spreading it on toast. If very dry, soak in warm water one hour before dressing.

BAKED WHITE HERRINGS.

Twelve herrings, 4 bay leaves, 12 cloves, 12 allspice, 2 small blades of mace, cayenne pepper and salt to taste, sufficient vinegar to fill up the dish.

Take the herrings, cut off the heads and gut them. Put them in a pie-dish, heads and tails alternately, and, between each layer sprinkle over the above ingredients. Cover the fish with the vinegar, and bake for $\frac{1}{2}$ hour, but do not use it till quite cold. The herrings may be cut down the front, the backbone taken out, and closed again. Sprats done in this way are very delicious.

TO BOIL LOBSTERS.

One-quarter lb. of salt to each gallon of water.

Buy the lobsters alive and choose those that are heavy and full of motion, which is an indication of their freshness. When the shell is encrusted it is a sign they are

old; medium sized lobsters are the best. Have ready a stewpan of boiling water, salted in the above proportion; put in the lobster and keep it boiling quickly from 20 minutes to $\frac{3}{4}$ hour, according to its size, and do not forget to skim well. If it boils too long, the meat becomes thready, and if not done enough, the spawn is not red: this must be obviated by great attention. Rub the shell over with a little butter or sweet oil, which wipe off again.

TO CHOOSE LOBSTERS.—This shell-fish, if it has been cooked alive as it ought to have been, will have a stiffness in the tail, which, if gently raised, will return with a spring. Care, however, must be taken in thus proving it for if the tail is pulled straight out, it will not return; when the fish might be pronounced inferior, which, in reality may not be the case. In order to be good lobsters should be weighty for their bulk, if light they will be watery, and those of the medium size are always the best. Small-sized lobsters are cheapest, and answer very well for sauce. In boiling lobsters, the appearance of the shell will be much improved by rubbing over it a little butter or salad-oil on being immediately taken from the pot.

HOT LOBSTER.

One lobster, 2 oz. grated nutmeg; salt, pepper, and pounded mace, to taste; bread-crumbs, 2 eggs.

Pound the meat of the lobster to a smooth paste with the butter and seasoning, and add a few bread crumbs. Beat the eggs, and make the whole mixture into the form of a lobster; pound the spawn and sprinkle over it. Bake $\frac{1}{4}$ hour, and just before serving, lay it over the tail and body shell, with the small claws underneath to resemble a lobster.

LOBSTER (*à la Mode Française*).

One lobster, 4 tablespoonful of white stock, 2 table-spoonfuls of cream, pounded mace, and cayenne to taste; bread-crumbs.

Pick the meat from the shell, and cut it up into small square pieces ; put the stock, cream and seasoning into a stewpan, add the lobster, and let it simmer gently for 6 minutes. Serve it in the shell which must be nicely cleaned, and have a border of puff-paste ; cover it with bread-crumbs, place small pieces of butter over, and brown before the fire with a salamander.

FRIED OYSTERS.

Three dozen oysters, 2 oz. butter, 1 tablespoonful of catsup, a little chopped lemon-peel, $\frac{1}{2}$ teaspoonful of chopped parsley.

Boil the oysters for 1 minute in their own liquor, and drain them ; fry them with the butter, catsup, lemon-peel, and parsley ; lay them on a dish, and garnish with fried potatoes, toasted sippets, and parsley. This is a delicious delicacy, and is a favourite Italian dish.

SCALLOPED OYSTERS.

Oysters, say 1 pint, 1 oz. butter, flour, 2 tablespoonfuls of white stock, 2 tablespoonfuls of cream ; pepper and salt to taste ; bread-crumbs, oiled butter.

Scald the oysters in their own liquor, take them out, beard them, and strain the liquor free from grit. Put 1 oz. of butter into a stewpan ; when melted dredge in sufficient flour to dry it up ; add the stock, cream, and strained liquor, and give one boil. Put in the oysters and seasoning ; let them gradually heat through but not boil. Have ready the scallop shells buttered ; lay in the oysters, and as much of the liquid as they will hold, cover them over with bread-crumbs, over which drop a little oiled butter. Brown them in the oven, or before the fire, and serve quickly, and very hot.

SCALLOPED OYSTERS.

Prepare the oysters as in the preceding recipe, and put them in a scallop-shell or saucer, and between each layer sprinkle over a few bread crumbs, pepper, salt, and grated nutmeg; place small pieces of butter over, and bake before the fire in a Dutch oven. Put sufficient bread-crumbs on the top to make a smooth surface, as the oysters should not be seen.

STEWED OYSTERS.

One pint oysters, 1 oz. of butter, flour, $\frac{1}{2}$ pint of cream; cayenne and salt to taste; 1 blade of pounded mace.

Scald the oysters in their own liquor, take them out, beard them, and strain the liquor; put the butter into a stewpan, dredge in sufficient flour to dry it up, add the oyster-liquor and mace, and stir it over a sharp fire with a wooden spoon; when it comes to a boil, add the cream, oysters, and seasoning. Let all simmer for 1 or 2 minutes, but not longer or the oysters would harden. Serve on a hot dish, and garnish with croûtons, or toasted sippets of bread. A small piece of lemon-peel boiled with the oyster-liquor, and taken out before the cream is added, will be found an improvement.

OYSTER PATTIES (*an Entrée*).

Two dozen oysters, 2 oz. butter, 3 tablespoonfuls of cream, a little lemon-juice, 1 blade pounded mace; cayenne to taste.

Scald the oysters in their own liquor, beard them, and cut each one into three pieces. Put the butter into a stewpan, dredge in sufficient flour to dry it up; add the strained oyster liquor with the other ingredients; put in the oysters and let them heat gradually, but not boil.

Make the patty-cases as directed for lobster patties, fill with oyster mixture, and replace the covers.

Two minutes for the oysters to simmer in the mixture.

TO KEEP OYSTERS.

Put them in a tub and cover them with salt and water. Let them remain for 12 hours, when they are to be taken out, and allowed to stand another 12 hours without water. If left without water every alternate 12 hours, they will be much better than if constantly kept in it. Never put the same water twice to them.

OYSTERS FRIED IN BATTER.

One-half pint of oysters, 2 eggs, $\frac{1}{2}$ pint of milk, sufficient flour to make the batter; pepper and salt to taste; when liked, a little nutmeg; hot lard.

Scald the oysters in their own liquor, beard them, and lay them on a cloth to drain thoroughly. Break the eggs into a basin, mix the flour with them, add the milk gradually, with nutmeg and seasoning, and put the oysters in a batter. Make some hot lard in a deep frying-pan, put in the oysters, one at a time; when done take them up with a sharp-pointed skewer, and dish them on a napkin. Fried oysters are frequently used for garnishing boiled fish, and then a few bread crumbs should be added to the flour.

BOILED PERCH.

- One-quarter pound of salt to each gallon of water.

Scale the fish, take out the gills and clean it thoroughly; lay it in boiling water, salted as above, and simmer gently for 10 minutes. If the fish is very large, longer time must be allowed. Garnish with parsley, and serve with plain melted butter or Dutch sauce. Perch do not preserve so good a flavour when stewed as when dressed in any other way.

GAME AND POULTRY

Whenever a fowl or a pheasant has no other stuffing, an ounce of butter, mixed with a good pinch of pepper salt, and nutmeg, should be put into the body, which must be so securely fastened that the seasoning cannot escape when melted. The flavour of game and poultry is much improved by basting with butter, and the fat saved from toasted bacon is an excellent substitute. Where there is much game or poultry roasted, this should not be regarded as an extravagance, as the fat with a little more added will serve over and over again. Each time the fat is used, a deposit of rich gravy will be found beneath it; this is most valuable, and should always be added to that to be served with game or poultry; indeed, this deposit with the giblets, and perhaps a bacon bone, ought to make a rich and sufficient gravy for one fowl.

A thick slice of fat bacon, large enough to cover the entire breast, is not only a great improvement, but an economy in roasting a fowl, because it prevents loss of goodness and makes it eat juicy and firm. This can be easily managed in families where they make use of boiled bacon. First, before cooking, remove the rind as thinly as possible, then cut off a thick slice of the fat and reserve for roasting purposes. The bacon will not have lost any of its quality, and will probably be fat enough. The slice used to cover the breast of the fowl should be removed a few minutes before serving, in order that the skin may be nicely browned. The bacon itself will be

good eaten with the fowl, or cold, or for several of our recipes.

TO KEEP GAME FROM TAINTING.

Game may be often fit for eating when apparently spoiled, by nicely cleaning it and washing it with vinegar and water.

If you have birds which you fear will not keep, pick and empty them; rinse them, and rub them over with salt outside and in; have in readiness a kettle of boiling water and plunge them in one by one, holding them by the legs and drawing them up and down, so that the water may pass through them, let them remain in it for five or six minutes, then hang them in a cool place; when perfectly drained, rub them outside and inside with black pepper, or better still, lightly powder them with charcoal. The most delicate birds may be preserved in this way. Thoroughly wash them before roasting or otherwise cooking them.

Pieces of charcoal put about meat or birds will preserve them from taint, and restore them when spoilt. Poultry or game drawn and wiped dry, and a knob of charcoal put into the body and powdered over the outside of each, will keep them nicely, or they may be kept in an ice safe. Pepper secures them from flies.

BRAISED FOWL.

Truss a fowl as for roasting. Stuff the crop with good force-meat or sausage meat. Lay slices of bacon over the breast, and put in a braising-pan with as much good stock as will reach half way up the legs, two onions, and a small bundle of sweet herbs. Let it stew very gently until perfectly tender, then take it up, remove the bacon from the breast, and keep warm whilst you take the fat off the gravy, and reduce it by boiling without the lid of

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the stewpan to about one-half. Brush over the breast of the fowl with good glaze, pour the gravy round and serve.

FRICASSEE OF FOWL WITH BUTTON ONIONS.

Cut up a tender fowl into the usual joints, put them into a pint and a half of white stock or water, nicely seasoned with pepper and salt, a sprig of parsley, marjoram, and thyme, and an onion with two cloves stuck in it. Let the stewpan boil for one minute, then skim the gravy and allow it just to simmer for half an hour. Meanwhile boil three dozen button onions in a pint of milk with a little salt, strain them, and reserve the liquor to make the sauce. When done, take up the fowl, strain the gravy and take off all the fat, let it boil in the stewpan without the lid until reduced to one-half, add the onion milk made as thick as good cream with boiled flour, break in two ounces of fine fresh butter, taste that the sauce is well seasoned, and put in the fowl. Let it get hot in the sauce, and then stand at the stove corner for a quarter of an hour. Arrange the button onions neatly round the dish on which the fowl is served.

CHICKEN LEGS EN PAPILOTES.

Take the legs of cold chicken, remove the bones, dip them in dissolved butter, with a little chopped parsley, pepper, and salt mixed with it. Lay on both sides of each leg a very thin slice of cooked fat bacon, and wrap it in a piece of buttered paper, cut so that it will fold over neatly at the edges. Lay them on a gridiron over a slow fire for ten minutes, turning them twice and being very careful they do not burn.

DEVILLED FOWL.

The legs of either roasted or boiled fowls are suitable for this purpose. Score the flesh deeply and coat thickly with the following mixture:—Melt an ounce of butter, mix with it a teaspoonful of chutney, a pinch of cayenne, white pepper and salt. Put the legs on the gridiron over a slow fire, taking great care that that they do not burn. Cook slowly for a quarter of an hour, turning them very frequently. Take the legs off the gridiron and pour a little dissolved butter over each ; if required to be very hot, a little pepper should be shaken over them.

STEWED CHICKEN GIBLETS.

Take three or four sets of chicken giblets. Wash, dry, flour, and fry them in a little butter. Cut the gizzards into slices, and put with the other giblets into a stewpan with half a dozen onions, fried, a small bundle of sweet herbs, and enough stock or water seasoned with pepper and salt to cover them. Simmer for about an hour or until perfectly done. Take them up, strain the gravy, and free it from fat. Rub the onions through a sieve and mix with a tablespoonful of boiled flour, stir this into the gravy, let it boil up, put in the giblets, let them get hot in it and serve. A few force-meat balls, if convenient, should be served with this dish. A *purée* of green peas or dried haricot beans goes well with it.

CHICKEN GIBLET PIE.

Prepare the giblets as for stewing. When done, remove the meat from the necks and pinions, and lay it with the rest of the giblets in a pie-dish, put slices of boiled bacon between each layer, fill up the dish with gravy, and cover

with a crust, or of mashed potatoes. Bake for half an hour.

MAYONNAISE OF CHICKEN.

The remains of fowl, game, or fish may be used to advantage as a mayonnaise. Take the fowl from the bones, free it from the skin, and cut it into neat little squares like dice, mix with it a few spoonfuls of mayonnaise sauce, and let it remain for some hours. When about to serve, pile it up in the centre of a dish, and pour sufficient sauce over to cover it. Ornament tastefully with cabbage-lettuce and watercresses, and serve salad separately.

FILLETS OF HARE.

Cut slices from the back, as directed for hare prepared for soup. Cut them into four pieces, put them into a stewpan with two ounces of butter and a little salt, let them simmer in it for twenty minutes. Take them out, work a spoonful of flour into the remains of the butter, and when it has become a stiff paste, moisten with a glass of Claret or Burgundy; season slightly with cayenne, put in a piece of glaze the size of a walnut, stir until dissolved, then pour over the hare and serve.

CURRIED RABBIT.

Boil a pound of pickled pork for three-quarters of an hour, with three onions, a sprig of thyme, and a quart of water. Then put in a fine young rabbit and boil gently for half an hour. Take up the rabbit and pork, cut up the former into handsome joints, and the pork into neat slices. Put back into the liquor the head, neck, liver and any pieces of the rabbit you like, with the bones and trimmings of the pork, and let them boil for an hour, then strain and skim the liquor free from all fat. Allow it to

reduce by boiling without the lid of the stewpan to one-half, put in the pork and rabbit and allow them to simmer gently for half an hour. Rub the onions boiled with the rabbit to a pulp, add them to a quarter of a pint of milk or cream, in which a table spoonful of flour, a teaspoonful of curry-powder, and a teaspoonful of Captain White's curry-paste have been mixed. Put this to the gravy, stir over the fire until it has thickened, and serve the curry with well boiled rice on a separate dish.

HOW TO TRUSS POULTRY.

In the cities poultry is bought ready trussed from the poulterer; nevertheless, it often happens that the cook has turkeys, fowls, &c. &c., sent from the country to pick and prepare herself, and thus a knowledge of trussing is absolutely necessary.

All poultry should be carefully picked; every plug or stub removed, and the birds carefully singed with a piece of lighted white paper. French cooks hold them over a flame to remove the down, thinking that lighted paper is apt to blacken the skin.

Poultry should be drawn carefully, taking care that the gall bag and the gut joining the gizzard are not broken. The liver and gizzard will be required under the pinions of the bird; but open the gizzard first and remove the contents, and detach the gall bladder from the liver. Fowls should be drawn through the vent.

Take care to roast poultry with a brisk clear fire, a slow fire will spoil them.

ROAST TURKEY.

Half a pint of forcemeat for veal, or sausage meat; a little butter.

Fill the inside with veal stuffing or sausage meat, and either sew the skin of the neck over the back with a

trussing needle, or fasten it with a very small skewer. Then run a long skewer into the pinion and thigh through the body, passing it through the opposite pinion and thigh. On the other side put a skewer in the small part of the leg, close on the outside of the sidesman, and push it through. Clean the liver and gizzard and tuck them between the pinions, and turn the point of the pinions on the back. Pass a string over the points of the skewers, and tie it securely at the back to keep the bird neat and firmly trussed. Cover the breast with a sheet of nicely buttered white paper.

Put a quarter of a pound of butter in the dripping-pan, and baste it frequently to prevent it from drying too much. Just before it is finished dressing, remove the paper, dredge it lightly with flour, and baste it with the butter, so as to brown and froth it. Serve it with good brown gravy poured over it, and garnish with small fried sausages or forcemeat balls. Sauce: bread sauce.

BOILED TURKEY.

Hen turkeys are best for boiling; they should hang quite four days before they are dressed.

To truss a boiled turkey.

Cut the first joint of the legs off, pass the middle finger into the inside, raise the skin of the legs, and put them under the apron of the bird.

Put a skewer into the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing. The liver and gizzard must be put in the pinions. Then turn the small end of the pinion on the back, and tie a packthread over the ends of the legs to keep them in their places. Having trussed the turkey for boiling, put it, wrapped in a clean cloth, into sufficient *hot* water to more than cover it. Bring it gradually to a boil, and carefully remove the scum as it rises, or it will

spoil the appearance of the bird. Let it simmer very gently for an hour and a half, or for a longer time if of a large size. When done, serve it on a hot dish, with a little celery sauce, oyster sauce, or with parsley and butter; put a small quantity of either over it, and send the other up in a tureen separately.

TURKEY STEWED WITH CELERY.

A turkey; four large heads of celery; a cupful of cream; a piece of butter the size of a walnut well rolled in flour.

Choose a fine hen turkey, stuff it with veal stuffing, and truss it as for boiling. Put it into a large stewpan filled with water, and let it boil until tender. Take up the turkey with sufficient of the water in which it has been boiled to keep it hot. Wash the celery and put it into a stewpan with the other portion of the water in which the turkey was boiled, and let it stew until tender, which will be in about twenty-five minutes. Then take it out, and and put in the turkey breast downwards, and let it stew for a quarter of an hour. Place it when it is done on a hot dish before the fire. Thicken the sauce with a lump of butter rolled in flour and a large cupful of cream. Put in the celery to warm again, and then pour the sauce and the celery over the turkey.

TURKEY HASHED.

Cold roast turkey; pepper; salt; half a pint of gravy; a piece of butter the size of a walnut; a little flour; a spoonful of catsup; peel of half a lemon.

Cut the breast of a cold turkey, or any of the white meat, into thin slices. Cut off the legs, score them, dredge them with pepper and salt, and broil them over a clear fire a nice brown. Put half a pint of gravy into a stewpan with a little piece of butter rolled in flour, a spoonful

of catsup, some pepper and salt, and the peel of half a lemon shred very fine. Put in the turkey and shake it over a clear fire till it is thoroughly hot, place it in a dish with the broiled legs on the top, and sippets of fried bread round it.

BROILED TURKEY LEGS.

The legs of a turkey ; a little pepper, salt, cayenne ; and a squeeze of a lemon.

Take the legs from a cold roast turkey, make some incisions across them with a sharp knife, and season them with a little pepper, salt, and a pinch of cayenne. Squeeze over them a little lemon juice, and place them on a grid-iron well buttered, over a clear fire. When done a nice brown, put them on a hot dish with a piece of butter on the top of each, and serve them up very hot.

ROAST GOOSE.

Sage and onion stuffing ; some good gravy.

After the goose is prepared for roasting, fill it with sage and onion stuffing, and fasten it in securely at both ends by passing the rump through a slit made in the skin, and tying the skin of the neck into the back of the bird. Keep it frequently basted, and when done remove the skewers, place it on a hot dish, and pour a little good gravy round it. Send up some in a tureen. Serve with apple sauce. Make the giblets into a pie.

ROAST DUCK.

A couple of ducks ; sage and onion stuffing.

Stuff *one* with sage and onion stuffing, season the inside of the other with pepper and salt. A short time before serving, dredge over them a little flour, and baste them with butter to make them froth and brown. Serve

them very hot, and pour round (not over them) a little good brown gravy. Serve a little of the same separately in a tureen.

Green peas should always be sent up with roast ducks, if in season.

STEWED DUCK.

A couple of ducks or one duck ; force-meat ; three sage leaves ; two onions ; one lemon ; a glass of port wine.

Take a duck, pick, draw, and stuff it with force-meat, adding three sage leaves chopped fine. Clean and wash the giblets, and put them into sufficient water to cover them. Make from them a gravy for the duck, add two onions chopped very fine, and a seasoning of pepper and salt. Let the gravy simmer until it is strong enough, then put the duck into a stewpan, pour the gravy and onions over it, and stew it slowly for about two hours, adding a glass of port wine just before it is done. Dish it up and squeeze the juice of a lemon over it ; pour the gravy round, and serve it with fried bread.

RAGOUT OF DUCK.

A duck ; one pint and a half of broth or water ; any trimmings of meat ; one large onion stuck with six cloves ; twelve berries of allspice ; two black peppers ; peel of half a lemon ; two ounces of butter ; flour ; one glass of port wine ; a teaspoonful of salt ; juice of half a lemon.

Half roast a duck and divide it into joints, or neatly cut pieces ; put it into a stewpan with a pint and a half of broth, or water, with any trimmings of meat ; a large onion stuck with cloves, the allspice and black peppers, and the rind of a lemon cut very thin. Bring the pan to a boil, and skim it clean, then let it simmer gently, with the lid closed, for an hour and a half. Take out the pieces of duck and strain the gravy. Put two ounces of

butter into a small stewpan, and sufficient flour to make it a rather stiff paste, and stir in the gravy very gradually. Let it boil up ; then add the juice of half a lemon, a glass of port wine, and a little salt. Put the duck in a dish, and pour the gravy over it.

TO ROAST A FOWL—FAMILY RECEIPT.

A large fowl ; two or three tablespoonfuls of bread-crumbs ; half a pound of butter ; pepper and salt.

Draw and truss a fowl for roasting, put into the inside two or three tablespoonfuls of fine bread-crumbs, seasoned with pepper and salt, and a piece of butter the size of a large walnut. Baste it *well* with butter ; and just before it is done dredge over it a little flour, and baste it with butter to give it a frothy appearance. When done, add a little warm water to the butter in the dripping-pan, or add a little *very thin* melted butter, and strain it over the fowl. Serve with bread sauce in a tureen, or a little made gravy if preferred.

BOILED FOWLS OR CHICKENS.

Time, one hour for a large fowl ; three-quarters of an hour for a medium size ; half an hour for a chicken. .

After the fowls or chickens are trussed for boiling, fold them in a nice white floured cloth, and put them into a stewpan ; cover them well with hot water, bring it gradually to a boil, and skim it very carefully as the scum rises ; then let them simmer as *slowly as possible*, which will improve their appearance more than fast boiling, causing them to be whiter and plumper. When done, put them on a hot dish, remove the skewers, and pour over them a little parsley and butter. Boiled tongue, ham, or bacon is usually served to eat with them.

ROAST PIGEONS.

Some pigeons ; half a pound of butter ; pepper and salt.

Well wash and thoroughly clean the pigeons ; wipe them dry, season them inside with pepper and salt, and put a good sized piece of butter into the body of each bird. Baste them well the whole of the time. Serve them with gravy and bread sauce.

Or send up a tureen of parsley and butter, in which case the birds must be garnished with fried parsley ; but for very plain cooking, they can have a little water added to the butter in the dripping pan, and poured round them, adding a spoonful or two of gravy.

STUFFED PIGEONS.

Four pigeons ; the livers minced, and their weight in beef suet, bread-crumbs and hard eggs ; a little mace ; nutmeg ; pepper ; salt ; eggs ; a glass of port wine ; a bunch of sweet herbs.

Take four pigeons, make a force-meat of the livers minced small, an equal quantity of beef suet or marrow, bread-crumbs, and hard eggs, seasoned with a little beaten mace, nutmeg, pepper, and salt ; and a bunch of sweet herbs chopped fine. Mix all together with the yolk of a beaten egg ; cut the skin of the pigeons between the legs and the bodies, and with your finger carefully raise the skin from the flesh, but take care you do not break it ; then put in the force-meat ; truss the legs close to keep it in, roast and baste the birds well with butter ; save the gravy which runs from them, and mix it with a glass of port wine, and some of the force-meat, a little nutmeg, pepper and salt ; thicken with the yolk of an egg well beaten (if not enough gravy for sauce, put in a little made gravy). Just boil it up, lay the pigeons in a hot dish, pour the sauce over them, and serve.

ROAST PRAIRIE CHICKEN, OR PARTRIDGE.

Partridges; butter; gravy.

When the partridges are plumply trussed, roast with a clear fire, basting them very frequently, and frothing them up with a little flour and butter just before serving them. Pour a little gravy over the birds, and serve them with bread sauce and gravy in tureens.

SALMI OF PRAIRIE CHICKEN, OR PARTRIDGE.

Some cold partridge; one small onion; one bay-leaf; a bunch of thyme and parsley; a glass of white wine; six pepper corns; a large cupful of broth; one pint and a half of water; a tablespoonful of browning.

Cut into joints a cold partridge or two, left from a previous dinner, remove the skin and put them into a stewpan. Put the bones and any trimmings you have minced small, a small onion cut into four, a bunch of thyme and parsley, a glass of white wine, and a bay-leaf, put these into a separate stewpan, pour in a pint and a half of water, and a large cupful of broth, add a spoonful of browning, and boil it altogether until reduced to half the quantity, skim it clean, and strain it over the partridges in the other pan. Warm the whole over the fire, and when hot, place the pieces of bird in a dish, and pour the gravy over them.

PHEASANT ROASTED.

A pheasant; butter; flour; brown gravy, and salt.

After the pheasant is trussed, roast with a clear quick fire; baste it frequently with butter, sprinkle over it a little salt, and dredge it lightly with flour to froth it nicely. When done (which will be in about half an hour, or longer if a large bird), serve it up with a little good

brown gravy poured round the pheasant, and the remainder in a tureen, with another of bread sauce.

PHEASANT BROILED.

A pheasant ; a little lard ; one egg ; a few bread-crumbs ; salt and cayenne to taste.

Cut the legs off at the first joint, cut up the bird, put the pieces into a frying-pan with a little lard, when browned on both sides and half done through take them up, drain them, brush them over with egg, dip them in bread-crumbs, well seasoned with salt and cayenne ; broil them for ten minutes, and serve with mushroom sauce.

HASHED PHEASANT.

Pheasant ; butter ; flour ; a glass of port wine ; a spoonful of colouring.

Cut some cold pheasant into pieces, and brown them lightly over the fire, in a piece of butter and a little flour. Pour into a stewpan a glass of port wine and a cupful of water, with a spoonful of browning, pepper, and salt ; boil, skim, and stir it until very thick, then put in the pieces of pheasant, make them very hot, but do not let them boil. Place the meat on a dish, and strain the gravy over it. Garnish with sippets of fried bread.

ROAST RABBIT.

One large rabbit ; pepper ; salt ; nutmeg ; half a pound of butter ; four dessertspoonfuls of cream ; one table-spoonful of flour ; yolks of two eggs ; brown gravy ; the peel of half a lemon grated.

Procure a fine large rabbit, fill the paunch with veal stuffing, and roast it with a bright clear fire if a large one, basting it well with butter. Before serving, mix a spoon-

ful of flour with four of cream to thicken it ; stir in the yolks of two well-beaten eggs, and season with a little grated nutmeg, pepper, and salt ; baste the rabbit thickly with this, to form a light coating over it. When dry, baste it with butter to froth it up, and when done place it carefully in a dish, and pour round it some brown gravy, boiled up with the liver minced, and a little grated nutmeg. Serve with gravy in a tureen, and red jelly.

RAGOUT OF RABBIT.

One rabbit ; a quarter of a pound of bacon ; one Spanish onion, or two common ones ; half a lemon ; a piece of butter the size of an egg ; one tablespoonful of flour ; and seasoning to taste.

Cut the onions into slices, dredge them well with flour, and put them into a stewpan with a piece of butter the size of an egg ; stir it over the fire until the onions are nicely browned, and then stir in a few spoonfuls of water, making it the consistency of melted butter. Cut the rabbit into joints, and the bacon into very thin slices, season it with pepper and salt to taste, put them into the stewpan and add half a lemon sliced thin. Set it over the fire, and let it simmer slowly for about thirty-five minutes, or until the meat is sufficiently tender ; then pour in the glass of wine, shake it up, and serve hot.

GOLDEN PLOVERS.

Plovers ; butter ; salt ; a slice of bread toasted.

Truss them like woodcocks, roast with a clear fire ; place a round of toast under them, sprinkle a little salt over them, and baste them well with butter. When done, cut the toast into four pieces, put it into a hot dish with a little gravy and butter over it, place the birds on the toast, and serve them up hot.

Grey plovers must be drawn, and either roasted, or stewed with gravy, herbs, &c.

ROAST QUAIL.

Quails ; a little gravy ; vine leaves ; and bacon.

Pick, draw, and truss the birds. Cover the breasts with vine leaves, and a slice of fat bacon, secured with a skewer, Roast them for twelve or fifteen minutes with a very brisk fire ; serve them up hot with a little good gravy poured round them.

Or,—

Draw and truss them like pheasants, run a long skewer through them, roast them with a quick fire for a quarter of an hour or twenty minutes, and baste them frequently with butter. When done, serve them on a hot dish garnished with water-cresses, and some gravy poured under the birds.

BOILED RABBIT.

A rabbit ; six onions ; liver sauce or parsley and butter.

When the rabbit is trussed for boiling, put it into a stewpan, and cover it with hot water, and let it boil very gently until tender. When done, place it on a dish and smother it with onions, or with parsley and butter, or liver sauce, should the flavour of onion not be liked. If liver sauce is to be served, the liver must be boiled for ten minutes, minced very fine, and added to the butter sauce. An old rabbit will require quite an hour to boil it thoroughly.

FRICASSEE RABBITS.

Two young rabbits ; pepper ; salt ; flour, and butter ; a pint of gravy ; a bunch of sweet herbs ; half a pint of

fresh mushrooms ; a few truffles if you have them ; three shallots ; a spoonful of catsup ; a lemon.

Take two young rabbits, cut them in small pieces ; slit the head in two, season them with pepper and salt, dredge them with flour, and fry them a nice brown in fresh butter. Pour out the fat from the stewpan, and put in a pint of gravy, a bunch of sweet herbs, half a pint of fresh mushrooms, a few truffles if you have them, and three shallots chopped fine, seasoned with pepper and salt, cover them close, and let them stew for half an hour. Then skim the gravy clean, add a spoonful of catsup, and the juice of half a lemon. Take out the herbs, and stir in piece of butter rolled in flour, boil it up till thick and smooth, skim off the fat, and serve them garnished with lemon.

WOODCOCKS AND SNIPES.

Some woodcocks or snipes ; butter ; bread toasted ; two slices of bacon.

After the birds are picked and trussed, put a thin layer of bacon over them, and tie it on, run a skewer through them. Toast and butter a slice of bread, and put it under them for the trail to drop on. Baste them continually with butter, and roast them, if large, for twenty-five minutes, if small, five minutes less. Froth them up, take up the toast, cut it in quarters, put it in the dish, and pour some gravy and butter over it. Take up the woodcocks and put them on it, with the bills outwards. Serve with plain butter sauce in a tureen.

Snipes are dressed the same as woodcocks, only roast the large ones twenty minutes, small ones quarter of an hour.

ROAST WILD DUCKS.

Wild ducks ; butter ; flour, Cayenne pepper ; one lemon, one glass of port wine.

When the ducks are trussed, roast with a brisk fire, Baste them plentifully with butter, dredge them lightly with flour, and send them up nicely frothed and browned, with a good gravy in the dish. Before carving it the breast should have a few incisions made across it with a knife, and a piece of fresh butter put on it; then cut a lemon across, on one half put a little salt, on the other a very small quantity of Cayenne pepper; put the lemon together and squeeze the juice over the ducks, then add a glass of warmed port wine, and your ducks will be ready to carve.

HAUNCH OF VENISON.

Haunch from twenty to twenty-five pounds.

This joint is trimmed by cutting off part of the knuckle and sawing off the chin bone, the flap is folded over, and it is covered with a paste made of flour and water. This paste should be about an inch thick. Take care that your fire is a *very* good one, clear and strong. When the venison has roasted for about four hours take it up, remove the paper and paste, and run a thin skewer in to see if it is done enough. If the skewer goes in easy it is cooked, if not put it down again, as it depends greatly on the strength of the fire for so large a joint. When it is cooked, glaze the top and salamander it. Put a frill round the knuckle, and serve very hot with strong gravy. Red currant jelly in a glass dish or a tureen. Vegetables: French beans.

HASHED VENISON.

Some cold roast venison; three tablespoonful of port wine; a little mutton broth; half of a shallot; a pinch of cayenne; one ounce and a half of butter; a spoonful of flour; and salt to taste.

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Cut some cold venison into nice slices, and season them lightly with salt; put the bones, trimmings, any cold gravy from the venison, as much broth as you may require into a stewpan, and let it simmer slowly for quite an hour, then strain it off; stir the butter and flour over the fire until sufficiently brown to colour the gravy, taking care it does not burn. Pour the gravy from the bones, add the port wine, and let it simmer until it boils. Then draw the stewpan to the side of the fire, put in the slices of venison, and when thoroughly hot serve it up, with red currant jelly in a glass dish. Garnish with forcemeat balls about the size of a marble.

BROILED VENISON STEAKS.

Venison steaks; a piece of butter the size of an egg to each pound of meat; pepper; salt; currant jelly; two tablespoonfuls of wine.

Let the gridiron become hot, rub the bars with a piece of beef suet; then lay the steaks on it; having first dipped them in the flour or rolled biscuits. Set it over a clear but not fierce fire. When one side is done take the steak carefully up and hold it over the steak dish, so that the blood may fall into it; then turn the other side on the gridiron, and let it broil nicely. Set the steak dish where it will become hot, put on it a piece of butter the size of an egg for each pound of venison, add a salt spoonful of salt, the same of black pepper, and a little currant jelly made liquid with the wine, lay this mixture on the hot steaks, and turn them once or twice in the gravy; or they may be broiled on both sides, well seasoned and thin slices of lemon laid over them on the dish.

MEATS.

FILLET STEAKS WITH POTATO CHIPS.

Trim the fillet as for roasting, cut it into slices half an inch thick, pepper and salt lightly, and allow them to stand for an hour or two. Put a little butter into the frying-pan, fry the fillets, first on one side, then on the other, dish them up nicely in the centre of a dish, and put round potato chips prepared as follows:—Peel fine kidney potatoes, cut them in very thin round slices of an equal size (that which is not used for the chips can be either fried or boiled for the family dinner), lay them in a cloth to dry, and fry in the wire basket in good fat. Dripping will answer, but the best frying fat is clarified pot skimmings: next to this beef-suet melted down with any quantity of lard. Oil is the best thing of all for frying potatoes, but is expensive, and requires some care in the use. Put only enough chips to cover the bottom of your basket; when you take them out, throw them on paper before the fire to absorb any grease, and repeat the process until you have enough chips. They can, if preferred, be fried without the basket, and taken out of the fat with a skimmer.

FILLET STEAKS WITH MUSHROOMS.

Prepare the fillets as in the foregoing recipe, broil them, and place neatly on a dish with chopped mushrooms in the centre. Peel and trim the mushrooms, put them into a stewpan with a little butter, and pepper and salt, let them

stew gently until perfectly tender; they will take from ten to twenty minutes, according to size. When done, drain them from the liquor, and chop them. This done, put them back, warm up in it and place on the dish with the fillets.

FILLETS OF STEAK WITH FRIED BREAD.

For this purpose the fillet must be very neatly trimmed, and all the slices be very nearly of a size. Cut them about half an inch thick, and then prepare as many pieces of bread as you have fillets, and of the same size and shape. Cook the fillets as directed for fillets with potato chips, and fry the bread nicely in the wire basket. Arrange them on the dish for serving; first a fillet, then a slice of fried bread, and so on until all are used. In the centre of the dish put a little rich thick gravy and serve immediately.

BEEF OLIVES.

Have some rump steak cut a quarter of an inch thick, divide it into pieces about five inches wide, spread over each a thin layer of sausage meat, roll up tightly, and put a skewer through to keep in shape; egg, bread-crumbs, and fry until lightly cooked.

Serve with good gravy in the dish.

RUMP STEAK PUDDING.

Line a pudding-basin with a paste made of equal proportions of beef-suet and flour, with water in proportion of half a pint to a pound of the latter. Lay in pieces of rump steak nicely trimmed, and sprinkle over pepper and salt, then a layer of mushrooms skinned; repeat the layer of steak, and so on till the basin is full. Pour in as much stock or water as the basin will conveniently hold, put

on a lid of paste, and boil from two hours to two hours and a half, according to size. When the pudding is done, send it to table in its basin, with a napkin neatly fastened round. Two or three sheep's kidneys cut in quarters may be substituted for the mushrooms; oysters are excellent.

The carver should remove a round piece of the top crust and pour a little gravy, which should be made of the mushroom trimmings and a little meat.

BEEF OR MUTTON PUFFS.

Roll or pound cold potatoes perfectly smooth, add a quarter of their weight of flour, rub them together, season with pepper and salt, mix into a paste with egg, roll out thinly, and cut into pieces about four inches square. Place on them slices of cold meat and well cooked bacon, very thinly sliced; pepper and salt highly, fold the paste over the meat, and press the edges together. Fry carefully, first on one side, then on the other. Serve very hot.

OX HEART.

This is now one of the cheapest dishes, an ox heart weighing about five pounds. It is not so popular as it would be if the method of cooking were understood. In the first place, it is not necessary to cook the whole heart; half or a quarter of it may be used to great advantage, and is good stewed, in a pie, minced, rissoles, hashed, in a pudding, fried with potatoes, potted, or as a sausage. It must, however, be first stewed, no matter what the form in which it is subsequently used.

First wash and cleanse the heart, trim it and cut in half, rub flour over, and fry until brown. Then put it in a stewpan with four or five fried onions, a sprig of thyme, and enough water seasoned with pepper and salt or weak

stock to cover it. Let it simmer gently for three hours or until perfectly tender, when take it up, remove all fat from the gravy, reduce it to a small quantity by boiling without the lid of the stewpan, thicken, season, and, if liked, add a glass of claret and a lump of sugar ; return the heart to the gravy. Serve very hot.

If only half the heart is required for a dish, the other may be fried and will then keep, even in warm weather, for two days ; or if rubbed with vinegar and turned every day, will not only keep very well, but will be improved by the process.

If, after the heart is stewed, it is put into the oven, and basted with a little butter for ten minutes, it will be very delicious, but must not then be returned to the stewpan, but be placed on a dish and have the gravy poured round.

Stuffing balls made of equal quantities of bread-crumbs and suet, with a little flour, chopped parsley and sweet herbs, a little grated lemon peel, the whole seasoned with pepper and salt, and moistened with egg, are a good addition to this dish.

Having mixed the ingredients, flour your hands, roll into little balls, and fry gently until crisp and brown ; put in the gravy, and simmer for a minute.

After the heart has been stewed, it may be used for any of the purposes mentioned above, according to the recipes for similar dishes.

TRIPE AND ONIONS.

When tripe comes in from the butcher's, it should be considered only half cooked, and from two to three hours is not too much time to simmer it. Place it in a stewpan with four large onions, half a teaspoonful of salt, a pinch of white pepper, and half a pint of water to each pound of tripe. When perfectly tender, take it up, keep hot whilst

you take the fat off the gravy, which allow to boil without the lid of the stewpan until reduced to half the original quantity; then thicken it with flour and new milk, put the tripe and onions into it; let it simmer for a quarter of an hour, and serve very hot.

Tripe prepared in this way is delicious fried in butter.

MUTTON CUTLETS.

Egg them over and dip them in well seasoned bread-crumbs, fry them until a nice brown, and serve with gravy.

This way of cooking the loin is much more economical than in chops, because with them the bones and tops are wasted, whereas in cutlets all is used up.

To stew the top, put in a stewpan, the fat downwards, sprinkle pepper and salt, and slice an onion or two over, and set it to fry gently for an hour or more. Take up the meat, and put a quarter of a pint of cold water to the fat, and when this has risen in a solid cake, take it off, mix a little flour with the gravy which will be found beneath the fat, add pepper, salt, and some cooked potatoes cut in slices. Cut the meat in neat squares; let it simmer gently in the gravy with the potatoes for half an hour.

SCRAG OF MUTTON A LA RUSSE.

Take about a pound and a half of scrag of mutton in one piece, boil it gently for about three hours in a quart of water, with a teaspoonful of salt, two onions, a turnip, a carrot and a pinch of pepper. When the meat is perfectly tender, so that the bones can be easily taken out, brush it over well with yolk of egg, then sprinkle over it a mixture of finely sifted bread-crumbs, raspings, a shake of flour, a little dried and sifted parsley, and sufficient pepper and salt to season it highly. Put the meat into the oven, baste

it until brown with an ounce of butter, and serve with good gravy or brown caper sauce. The broth may be served with the vegetables minced, a little celery being added, and for those who like it, a small quantity of chopped parsley put into the tureen and the broth poured boiling over it. Take care to remove all fat from the broth; it will rise very quickly if the basin is set in a larger one containing cold water changed frequently.

SHEEP'S HEAD.

Get a perfectly fresh sheep's head, and having taken out the tongue and brains, soak it in tepid water. With a blunt knife break all the soft bones inside the head, and take care most thoroughly to cleanse it. Put it into a saucepan with enough water to cover it and a tablespoonful of salt. To ensure perfect cleanliness, when it has boiled five minutes take the head out and pour away this water. Put the head on again to boil with two quarts of water, six onions, two turnips and carrots, and pepper and salt. Let it boil gently for three or four hours, or until so tender the meat will readily slip from the bones; having taken them all out carefully, place the meat of the head on a hot dish, and pour over it either a good onion, caper, or parsley sauce. Or take all the vegetables cooked with the head, rub them to a *purée* through a sieve, have ready a little good butter sauce made with milk, nicely season it, mix with the *purée*, pour over the meat and serve. The broth is very good with the addition of a little celery and chopped parsley, and may be served either with or without the vegetables cooked in it.

The tongue and brains may be reserved for separate dishes, or used as in the following recipe.

A slight thickening of corn-flour is liked by most persons. Excellent soup of any kind may be made of this broth, and an economical one by merely boiling a few

bacon bones in it, with any other bones or scraps. Wheat-flour makes a cheap thickening for plain soups, and tapioca or oatmeal is very good.

SHEEP'S HEAD (*Scotch Fashion*).

The above receipt is for dressing sheep's heads as they are generally sold by butchers. To get one with the skin on it must be ordered. A head with the skin on is much more economical than without; the usual excuse of haste is given with us for removing it; it takes time and trouble to prepare with the skin on. Treat the head with the skin on exactly as directed in the first recipe, only it will take an hour longer to boil. It must be perfectly tender, so that the bones come out easily. Having laid it on a hot dish, garnish it with slices of lemon and fried parsley.

Make a sauce of the brains as follows:—Boil them in salt and water with an onion for a quarter of an hour, chop them up, mix with them a teaspoonful of finely powdered sage, and season well with pepper and salt. Have ready a quarter of a pint of butter sauce, stir in the brains, let all get hot together without boiling, serve in a boat. The tongue should be boiled separately in strong salt and water, with a clove, peppercorn, and a few drops of vinegar. Serve on the dish with the head.

SHEEP'S HEARTS ROASTED.

Having washed the hearts, stuff each with an onion parboiled and then minced fine; add to it too tablespoonfuls of bread-crumbs, half a teaspoonful of chopped or dried sage, and sufficient black pepper and salt to season highly. Press the stuffing well into the hearts, and, if necessary, fasten a little muslin over the top to keep it in. Whilst roasting baste very frequently. Sheep's

hearts may be baked, stuffed in this manner; but care must be taken not to let them get dry. Any heart that may be left is excellent hashed.

MUTTON PUDDING.

Get from a pound and half to two pounds of scrag of mutton, take off all the fat, boil it gently for two hours, meat downwards, in a quart of water, with two onions, and a good seasoning of pepper and salt. Take up the meat; set the broth aside to cool, in order that you may take off the fat. Carefully remove the meat from the bones. Make a crust with the fat from the scrag, or of mutton or beef suet, in the proportion of two ounces of fat to four ounces of flour; line a pudding-basin with this, slice in two cooked potatoes, lightly pepper and salt them, then the onions cooked with the mutton, then the meat of the scrag, and, as a great improvement to the pudding, a sheep's kidney sliced, or half an ox kidney; sprinkle pepper and salt over, and put on the top two more sliced potatoes. Fill up the basin with some of the broth, put on a lid of paste, and boil the pudding for two hours. Return the bones to the remainder of the broth with an onion; let them boil until the pudding is ready, then serve the broth in a sauce boat. All meat puddings should be served in the basin in which they are boiled, a napkin being neatly folded round. The carver should remove a round piece from the lid of the pudding, and pour in enough of the broth from the sauce boat to fill it up; this will ensure each person getting the same kind of gravy. This pudding may be made of sheep's head after it has been boiled, as directed in the following recipes. To make the crust for a richer pudding use equal quantities of suet and flour, mix a pinch of salt with the flour and suet, make into a paste with cold water, in the proportion of half a pint to a pound of flour.

Flour the paste-board, and roll out the crust a quarter of an inch thick. Dissolve a little butter, and brush the inside of a basin thickly with it, then line with the paste.

MUTTON PASTY.

The under cut of a shoulder is best for this purpose. With a sharp knife cut the lean meat away from an uncooked shoulder of mutton; let the slice be thin. This will not in the least interfere with the upper side, which may be hung as long as required after the under cut is removed. Lay the slice of meat in a pie-dish, sprinkle pepper and salt over them, and nearly fill the dish with a gravy that will jelly; it may be made with mutton shanks and a little gravy beef, two nicely fried onions, a few peppercorns, and a very small bit of mace. If for eating cold, cover the pasty with a good puff paste, and bake in a quick oven. If to be served hot, a cover of mashed potatoes, or a crust as for Devonshire pie is suitable.

BREAST OF LAMB CUTLETS.

Tie two breasts of lamb together, and boil them very gently in a quart of stock or water with two onions, a carrot, and a sprig of thyme. When the meat is perfectly tender, draw out the bones, and press the meat between two dishes until cold. Then cut it in pieces the size and shape of cutlets, dip them in dissolved butter and crumb them, then egg and crumb them again. Make a *purée* of turnips, or any vegetables you please, put in the centre of the dish, and place the cutlets round it.

Serve with white sauce in a boat.

SWEETBREADS.

Carefully wash and trim the sweetbreads, then put them in a stewpan with enough stock or water, seasoned with

pepper and salt, to cover them, an onion, a sprig of parsley and thyme, and a small piece of lemon peel. Simmer gently for twenty minutes. Take up and drain them, brush over with egg and crumb them, then put them in the oven, and baste constantly with butter until nicely browned. Serve them with rich brown gravy, with a little lemon juice added, or tomato sauce, if preferred. Lambs' sweetbreads are parboiled in the same manner, then dipped in egg and seasoned bread-crumbs and fried.

CALF'S HEAD.

Procure half a calf's head ; let it soak in cold water with a spoonful of vinegar and a little salt for two hours. Remove the brain and tongue, put the head on with sufficient water to cover it, and a tablespoonful of salt ; when it has boiled ten minutes, pour away the liquor, and again cover the head with water. Add two onions with a clove stuck in each, a small bundle of parsley with a sprig of thyme tied up with it, a tablespoonful of white vinegar, and a large tablespoonful of salt. Let all boil gently for two hours, or until the head is sufficiently tender to slip from the bones. Having removed them, lay the head on its dish, and cover either with rich brown gravy or white sauce. After the tongue, which can be boiled with the head, is skinned, cut in small pieces and lay it on a separate dish ; place round it in little heaps, alternating with neat rolls of toasted bacon, the brains, prepared as follows : —Boil the brains very fast in a little of the liquor in which the head is cooked ; when quite firm chop them up, and put them in a stewpan with an ounce of butter, a pinch of salt and pepper, a dessertspoonful of chopped parsley, and a squeeze of lemon juice. Stir over the fire until the butter is dissolved, then sprinkle in a dessertspoonful of flour, again stir for five minutes, and serve.

VEAL CUTLETS À LA POLONAISE.

Cut the meat from the bones of the best part of a neck of veal, divide it into cutlets three-quarters of an inch thick, fry them in a little butter, just to brown them slightly, then simmer them until perfectly tender in good white gravy, well flavoured with onion and slightly thickened with corn-flour. When they are done, take them up and skim the gravy; let it boil down to a small quantity. Trim some slices of lean ham to the size of the cutlets, fry them in butter until done, dish the veal up in a circle, a slice of ham between each piece. Strain the sauce into the centre of the dish.

The gravy for this dish should be made of the bones of the neck from which the cutlets have been taken.

CHUMP END OF LOIN OF VEAL.

Get about three pounds, remove all the bone you can, and cleverly insert a stuffing. Close it up as tightly as possible; if necessary, bind it round with tape, and fasten over a thin piece of muslin to keep in the stuffing. Roast it, basting frequently. Make the stuffing of equal quantities of finely chopped suet and bread-crumbs, a pinch of marjoram and thyme, a good quantity of chopped parsley, a grate of lemon peel and nutmeg, pepper and salt, and enough egg to make the whole into a paste.

FRICASSEE OF KNUCKLE OF VEAL.

Cut the meat remaining on a cold knuckle into thick slices, and having cleared the bone, set it to boil for two hours in three pints of water; it will then give half a pint of good rich gravy. Take the fat off it, and add an equal quantity of milk, in which two onions have been stewed. Rub these to pulp, use it with flour to thicken

the gravy, season nicely ; put in your pieces of veal with any of the gelatinous morsels, and let them simmer for an hour. Then serve with toast sippets or fried bread. The bones will again bear boiling, and should yield a pint of strong jelly,

MINCED VEAL.

Cut up the meat into slices half an inch thick, then into strips of the same thickness, and finally into neat dice-shaped pieces. Reserve all skin, brown bits, and sinew to make the gravy. Let the meat simmer in it, with an onion and a piece of lemon peel, until quite tender, when add to it a sufficient quantity of milk, thickened with flour, and let all simmer together. Take out the onion and lemon peel, and serve with fried bread and rolls of bacon round the dish.

This is an old recipe which has not been improved on in the modern fashion of mincing veal.

To make the bacon rolls, cut slices of streaked bacon very thinly, and about two inches long, roll them up, and place as you do them close together on a small skewer. Cook them in the oven, and when done draw out the skewer ; the rolls will thus keep their shape.

POTATO HASH.

Put some cold chopped potatoes into the frying-pan with a little fat, stir them about for five minutes, then add to them an equal quantity of cold meat, cut into neat little squares, season nicely with pepper and salt, fry gently, stirring all the time, until thoroughly hot through.

LIVER À LA FRANCAISE.

Cut some slices of calf's liver half an inch thick, and lay them neatly in a stewpan slightly buttered, sprinkle

pepper and salt over the upper sides, slice two ounces of fat bacon as finely as possible, chop a teaspoonful of parsley and a small shallot very fine, and spread them evenly over the liver; cover the stewpan closely, and set it on a fire so moderate that it will draw out all the juices without simmering, the least approach to this hardens the liver and spoils it. If the range is too hot, set the stewpan on an iron stand. When the liver has thus stood for a hour and a half it will be done. Take it up, put it on a hot dish, and cover it close, whilst you boil the bacon and the gravy together for two minutes, then pour over the liver and serve immediately. Liver cooked in this manner is digestible, and can be eaten by persons who could not venture to do so when fried.

BRAINS.

Sheep's, calf's, pig's or ox brains may all be treated in the following manner. Having carefully washed the brains, boil them very fast, in order to harden them, in well seasoned gravy. When they are done, take them out of the gravy, and set them aside until cold. Cut them either in slices or in halves, dip each piece in egg, then in bread-crumbs, well seasoned with dried and sifted parsley, pepper and salt; fry them in a little butter until brown. The gravy having become cold, take off the fat, and boil it in a stewpan without a lid until it is reduced to a small quantity; pour it round the brains and serve.

A slice of tomato, prepared as for salad, may be placed between or under each piece of brain, or a little pickled cucumber may be served in the gravy.

Brains are excellent fried in batter.

FORCEMEAT.

This may be made in a number of ways, either in simple or elaborate fashion, and with a great variety of

material. A clever cook, in possession of a pound or two of forcemeat, might send up a very delicious dinner of at least half a dozen different dishes. The most useful forcemeats are made from beef, veal and pork, but fish, poultry, and game may also be employed. The operation of making forcemeat in any quantity, for those who have not a mincing machine, is rather tedious, but still may be successfully performed. The following recipe for making a forcemeat of pork, which will answer for all general purposes, is given as a model, though for some things it may be necessary to further pound it in a mortar.

Cut a pound of fat pork into thin stripes; take care that it is perfectly free from skin and gristle. The loin will be found best for this purpose. Mix an ounce of finely sifted bread-crumbs with one large teaspoonful of salt, a small one of black pepper, and one of dried and sifted sage. Pour over the meat a teacupful of gravy made from the bones and trimmings of the pork, sprinkle the seasoning equally over, and mix it thoroughly. Then pass it through the mincing machine. If you have not one, chop the meat, and mix the seasoning with it afterwards.

SAUSAGE BALLS.

Put a little flour on your hands, take a piece of the forcemeat, and roll it into balls. Repeat the operation until you have enough. Fry the balls in a little butter, shaking and turning them continually. They will take about ten minutes.

PORK SAUSAGE.

The trimmings from the hams and part of the griskin, an equal quantity of fat and lean should be cut small with a knife, carefully removing any sinew or hard part, then chop it very fine with a chopper. Season with pep-

per, salt, and a little fine spice. Add a little finely minced sage. Mix thoroughly, and fill the skins. They may either be boiled, fried, or broiled, and take about a quarter of an hour to do.

VEAL SAUSAGES.

Chop equal quantities of the lean of veal and fat bacon, a handful of sage, a little salt and pepper, and three or four anchovies; beat all in a mortar, and when used, roll in balls or the shape of a sausage and fry; serve on mashed potatoes with fried sippets.

BEEF SAUSAGE.

Chop two pound of lean beef and one pound of suet very fine, a teaspoonful of powdered thyme, one of sage, and one of allspice; season with pepper and salt; put them in skins, previously well cleaned and washed. They may be fried or broiled, and are good served with stewed red cabbage.

RISSOLETTES.

Chop cold beef or mutton very fine, add to it about a fourth of its weight in bread crumbs, a finely minced shallot, a little chopped parsley, pepper and salt to taste; mix with egg into a stiff paste. Flour your hands and roll the meat into egg-shaped balls. Put a little butter into the frying-pan, and fry the rissoles, first on one side and then on the other, taking care that they do not get over brown. As the meat has been previously cooked, the rissoles will only require to be made hot through. Serve with a little good gravy in a boat.

QUEENELLES.

This is a simple and inexpensive recipe, and there should be no difficulty in getting the queenelles made by an ordinary cook. They are very nice made small, as an accompaniment to soup, and in a larger size as an *entrée*.

Take two ounces of sifted bread-crumbs, moisten them with a little milk or cream, and before using them put the crumbs into a cloth and squeeze out as much moisture as possible. Then put them into a stewpan with an ounce of butter, and stir over the fire until the paste becomes smooth and compact; mix it with a well beaten egg, and again stir over the fire until dry. Have ready an ounce of any kind of pounded meat, game, poultry, or fish, well and highly seasoned, and in the case of the latter, a little anchovy added. Mix all together and set aside to get as cold as possible. When ready for use, flour your hands, and roll the queenelles into the shape of small eggs, if for an *entrée*, if for soup, the size of a teaspoon. Have a stewpan half filled with boiling broth, or water, flavoured with onions, pepper and salt, drop in the queenelles, and poach them. Eight or ten minutes will cook the largest size.

They may be served either with a rich gravy or white sauce flavoured with lemon juice.

PATTIES.

These may be made in great variety, both in shape and material, but it requires an experienced hand to make patties without pans, and there is some waste with them. Those made as follows are excellent: Line small round patty-pans with puff paste, exactly the same as for mince-pies, fill them with either cooked veal, pork, mutton, fowl, or game, cut into neat dice, and mix so as to coat the meat thickly with rich, well flavoured white sauce; put on a cover of paste and bake in a quick oven.

ROAST BEEF.

Have your butcher remove most of the bone, and skewer the meat into the shape of a round. It is a good plan to dash a cup of boiling water over the meat in first putting it down, let it trickle into the pan. This, for a season checks the escape of the juices, and allows the meat to get warmed through before the top dries by said escape. If there is much fat upon the upper surface, cover it with a paste of flour and water until it is nearly done. Baste frequently, at first with salt and water, afterwards with drippings.

Remove the beef, when quite ready, to a heated dish ; skim the drippings ; add a teacup full of boiling water, boil up once, and send to table in a gravy-boat. If you have made gravy in a sauce-boat, give your guest his choice between that and the juice in the dish.

ROAST BEEF, WITH YORKSHIRE PUDDING.

Three-quarters of an hour before it is done, mix the pudding and pour into the pan. Continue to roast the beef, the dripping meanwhile falling upon the latter below. When both are done, cut the pudding into squares, and lay round the meat when dished. If there is much fat in the dripping-pan before the pudding is ready to put in, drain it off, leaving just enough to prevent the batter from sticking to the bottom.

RECEIPT FOR PUDDING.

One pint of milk, 4 eggs, whites and yolks beaten separately ; 2 cups of flour, 1 teaspoonful salt. Do not get the batter too stiff.

BEEF STEAK.

The steak should be at least three-quarters of an inch in thickness. If the piece you have purchased is not tender, lay it on a clean cloth, take a blunt heavy carving-knife, if you have not a steak mallet, and hack closely from one end to the other; then turn and repeat the process upon the other side. The knife should be so dull you cannot cut with it. Wipe, but not wash, and lay on a buttered gridiron over a clear fire, turning very often as it begins to drip. Do not season until it is done, which will be in about twelve minutes, if the fire is good and the cook attentive. Rub your hot chafing dish with a split raw onion, lay in the steak, salt and pepper on both sides, and put a liberal lump of butter upon the upper. Then put on a hot cover, and let it stand five minutes to draw the juices to the surface before it is eaten. If you have neither chafing-dish nor cover, lay the steak between two hot platters for the same time, sending to table without uncovering. A gridiron fitting under the grate is better than any other. If a gridiron is not at hand, rub a little butter upon the bottom of a hot clean frying-pan, put in the meat, set over a bright fire, and turn frequently. This will not be equal to steak cooked upon a gridiron, but it is infinitely preferable to the same fried.

The best steaks are those known as porter-house and sirloin. The former is more highly esteemed by gourmands; but a really tender sirloin is more serviceable where there are several persons in the family, the porter-house having a narrow strip of extremely nice meat lying next the bone, while the rest is often inferior to any part of the sirloin.

STEW OF BEEF.

Cut up two pounds of beef—not too lean—into pieces an inch long; put them into a saucepan with just enough

water to cover them, and stew gently for two hours. Set away until next morning, when season with pepper, salt, sweet marjoram or summer savory, chopped onion and parsley. Stew half an hour longer, and add a teaspoonful of sauce or catsup, and a tablespoonful of browned flour wet up with cold water; finally, if you wish to have it very good, half a glass of wine. Boil up once, and pour into a covered deep dish.

This is an economical dish, for it can be made of the commoner parts of the beef, and exceedingly nice for winter breakfasts. Eaten with corn-bread and stewed potatoes, it will soon win its way to a place in the "stock company" of every judicious housewife.

BREAKFAST DISH.

Cut thin slices of cold roast beef, and lay them in a tin saucepan set in a pot of boiling water. Cover them with a gravy made of three tablespoonfuls of melted butter, one of walnut catsup, a teaspoonful of vinegar, a little salt and pepper, a spoonful of currant jelly, a teaspoonful made mustard, and some warm water. Cover tightly and steam for half an hour, keeping the water in the outer vessel in a hard boil.

If the meat is underdone, this is particularly nice.

BEEF-STEAK PIE.

Cut the steak into pieces an inch long, and stew with the bone (cracked) in just enough water to cover the meat until it is half done. At the same time parboil a dozen potatoes in another pot. If you wish a bottom crust—a doubtful question—line a pudding-dish with a good paste, made according to the receipt given below. Put in a layer of the beef, with salt and pepper, and a very little chopped onion; then one of sliced potatoes,

with a little butter scattered upon them, and so on, until the dish is full. Pour over all the gravy in which the meat is stewed, having first thrown away the bone and thickened with browned flour. Cover with a crust thicker than the lower, leaving a slit in the middle.

CRUST FOR MEAT-PIES.

One quart of flour, 3 tablespoonfuls of lard, $2\frac{1}{2}$ cups milk, 1 teaspoonful of soda wet with hot water and stirred into the milk, 2 teaspoonfuls of cream-tartar sifted into the dry flour, 1 teaspoonful of salt.

Work up very lightly and quickly, and do not get too stiff.

BEEF'S HEART.

Wash the heart well, and cut into squares half an inch long. Stew them for ten minutes in enough water to cover them. Salt the water slightly to draw out the blood, and throw it away as it rises in scum to the top. Take out the meat, strain the liquor, and return the chopped heart to it, with a sliced onion, a great spoonful of catsup, some parsley, a head of celery chopped fine, and cayenne pepper, with a large lump of butter. Stew until the meat is very tender, when add a tablespoonful of browned flour to thicken. Boil up once and serve.

TO CORN BEEF.

Rub each piece of beef well with salt mixed with one-tenth part of saltpetre, until the salt lies dry upon the surface. Put aside in a cold place for twenty-four hours, and repeat the process, rubbing in the mixture very thoroughly. Put away again until the next day, by which time the pickle should be ready.

Five gallons of water, 1 gallon of salt, 4 ounces of salt-petre, $1\frac{1}{2}$ lbs. brown sugar.

Boil this brine ten minutes ; let it get perfectly cold ; then pour over the beef, having wiped the latter entirely dry.

Examine the pickle from time to time to see if it keeps well ; if not, take out the meat without delay, wipe it, and rub in dry salt, covering it well until you can prepare new and stronger brine.

BOILED CORNED BEEF.

If your piece is a round, skewer it well into shape, and tie it up with a stout tape or twine when you have washed it in three or four waters and remove all the salt from the outside. Put into a pot, and cover with cold water. Allow, in boiling, about twenty minutes to a pound. Turn the meat three times while cooking.

When done, drain very dry, and serve with drawn butter in a sauce-boat. Send around mashed turnips with the meat. They should be boiled in a separate pot, however, or they will impart a disagreeable taste to the beef.

The brisket is a good piece for a family dinner.

BEEF TONGUE.

Soak over night in cold water when you have washed it well. Next morning put into a pot with plenty of cold water, and boil slowly until it is tender throughout. This you can determine by testing it with a fork.

When it is cold, pare off the thick skin, cut in round slices, and dish for tea, garnishing with fresh parsley.

Tongue sandwiches are generally held in higher esteem than those made of ham.

DRIED BEEF.

The most common way of serving dried or smoked beef is to shave it into thin slices or chips, raw; but a more savoury relish may be made of it with little trouble.

Put the slices of uncooked beef into a frying-pan with just enough boiling water to cover them; set them over the fire for ten minutes, drain off all the water, and with a knife and fork cut the meat into small bits. Return to the pan, which should be hot, with a tablespoonful of butter and a little pepper. Have ready some well-beaten eggs, allowing four to a half-pound of beef; stir them into the pan with the minced meat, and toss and stir the mixture for about two minutes. Send to table in a covered dish.

ROAST MUTTON.

The parts which are usually roasted are:—The shoulder, the saddle, or chine, and the loin and haunch (a leg and part of the loin).

The leg is best boiled, unless the mutton is young and very tender. Wash the meat well, and dry with a clean cloth. Let your fire be clear and strong; put the meat on with a little water in the dripping-pan. If you think well of the plan (and I do), let there be a cupful of boiling water dashed over the meat when it is first put down to roast, and left to trickle into the pan. I have elsewhere explained the advantages of the method. Allow, in roasting, about twelve minutes per pound, if the fire is good. Baste often—at first with salt and water, afterward with the gravy. If it is in danger of browning too fast, cover with a large sheet of white paper. Roast lamb in the same manner, but not so long. Skim the gravy well, and thicken very slightly with browned flour. Serve with currant jelly.

BOILED MUTTON.

Wash the leg of mutton clean, and wipe dry. Do not leave the knuckle and shank so long as to be unshapely. Put into a pot with hot water (salted) enough to cover it, and boil until you ascertain, by probing with a fork, that it is tender in the thickest part. Skim off the scum as it arises. Allow *about* twelve minutes to each pound. Take from the fire, drain perfectly dry, and serve with melted butter, with capers, or nasturtium seed ; or, if you have neither of these, some cucumber or gherkin-pickle stirred into it. If you wish to use the broth for soup, put in very little salt while boiling ; if not, salt well, and boil the meat in a cloth.

MUTTON STEW.

Cut up from three to four pounds of mutton,—the inferior portions will do as well as any other,—crack the bones, and remove all the fat. Put on the meat—the pieces not more than an inch and a half in length—in a pot with enough cold water to cover well, and set it where it will heat gradually. Add nothing else until it has stewed an hour, closely covered ; then throw in half a pound of salt pork cut into strips, a chopped onion, and some pepper ; cover and stew an hour longer, or until the meat is very tender. Make out a little paste, as for the crust of a meat pie ; cut into squares, and drop in the stew. Boil ten minutes, and season further by the addition of a little parsley and thyme. Thicken with two spoonsfuls of flour stirred into a cup of cold milk. Boil up once, and serve in a tureen or deep covered dish.

If green corn is in season, this stew is greatly improved by adding, an hour before it is taken from the fire, the grains of half a dozen ears, cut from the cob.

Try it for a cheap family dinner, and you will repeat

GAME AND POULTRY

Whenever a fowl or a pheasant has no other stuffing, an ounce of butter, mixed with a good pinch of pepper salt, and nutmeg, should be put into the body, which must be so securely fastened that the seasoning cannot escape when melted. The flavour of game and poultry is much improved by basting with butter, and the fat saved from toasted bacon is an excellent substitute. Where there is much game or poultry roasted, this should not be regarded as an extravagance, as the fat with a little more added will serve over and over again. Each time the fat is used, a deposit of rich gravy will be found beneath it; this is most valuable, and should always be added to that to be served with game or poultry; indeed, this deposit with the giblets, and perhaps a bacon bone, ought to make a rich and sufficient gravy for one fowl.

A thick slice of fat bacon, large enough to cover the entire breast, is not only a great improvement, but an economy in roasting a fowl, because it prevents loss of goodness and makes it eat juicy and firm. This can be easily managed in families where they make use of boiled bacon. First, before cooking, remove the rind as thinly as possible, then cut off a thick slice of the fat and reserve for roasting purposes. The bacon will not have lost any of its quality, and will probably be fat enough. The slice used to cover the breast of the fowl should be removed a few minutes before serving, in order that the skin may be nicely browned. The bacon itself will be

good eaten with the fowl, or cold, or for several of our recipes.

TO KEEP GAME FROM TAINTING.

Game may be often fit for eating when apparently spoiled, by nicely cleaning it and washing it with vinegar and water.

If you have birds which you fear will not keep, pick and empty them; rinse them, and rub them over with salt outside and in; have in readiness a kettle of boiling water and plunge them in one by one, holding them by the legs and drawing them up and down, so that the water may pass through them, let them remain in it for five or six minutes, then hang them in a cool place; when perfectly drained, rub them outside and inside with black pepper, or better still, lightly powder them with charcoal. The most delicate birds may be preserved in this way. Thoroughly wash them before roasting or otherwise cooking them.

Pieces of charcoal put about meat or birds will preserve them from taint, and restore them when spoilt. Poultry or game drawn and wiped dry, and a knob of charcoal put into the body and powdered over the outside of each, will keep them nicely, or they may be kept in an ice safe. Pepper secures them from flies.

BRAISED FOWL.

Truss a fowl as for roasting. Stuff the crop with good force-meat or sausage meat. Lay slices of bacon over the breast, and put in a braising-pan with as much good stock as will reach half way up the legs, two onions, and a small bundle of sweet herbs. Let it stew very gently until perfectly tender, then take it up, remove the bacon from the breast, and keep warm whilst you take the fat off the gravy, and reduce it by boiling without the lid of

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the stewpan to about one-half. Brush over the breast of the fowl with good glaze, pour the gravy round and serve.

FRICASSEE OF FOWL WITH BUTTON ONIONS.

Cut up a tender fowl into the usual joints, put them into a pint and a half of white stock or water, nicely seasoned with pepper and salt, a sprig of parsley, marjoram, and thyme, and an onion with two cloves stuck in it. Let the stewpan boil for one minute, then skim the gravy and allow it just to simmer for half an hour. Meanwhile boil three dozen button onions in a pint of milk with a little salt, strain them, and reserve the liquor to make the sauce. When done, take up the fowl, strain the gravy and take off all the fat, let it boil in the stewpan without the lid until reduced to one-half, add the onion milk made as thick as good cream with boiled flour, break in two ounces of fine fresh butter, taste that the sauce is well seasoned, and put in the fowl. Let it get hot in the sauce, and then stand at the stove corner for a quarter of an hour. Arrange the button onions neatly round the dish on which the fowl is served.

CHICKEN LEGS EN PAPILLOTES.

Take the legs of cold chicken, remove the bones, dip them in dissolved butter, with a little chopped parsley, pepper, and salt mixed with it. Lay on both sides of each leg a very thin slice of cooked fat bacon, and wrap it in a piece of buttered paper, cut so that it will fold over neatly at the edges. Lay them on a gridiron over a slow fire for ten minutes, turning them twice and being very careful they do not burn.

DEVILLED FOWL.

The legs of either roasted or boiled fowls are suitable for this purpose. Score the flesh deeply and coat thickly with the following mixture:—Melt an ounce of butter, mix with it a teaspoonful of chutney, a pinch of cayenne, white pepper and salt. Put the legs on the gridiron over a slow fire, taking great care that that they do not burn. Cook slowly for a quarter of an hour, turning them very frequently. Take the legs off the gridiron and pour a little dissolved butter over each; if required to be very hot, a little pepper should be shaken over them.

STEWED CHICKEN GIBLETS.

Take three or four sets of chicken giblets. Wash, dry, flour, and fry them in a little butter. Cut the gizzards into slices, and put with the other giblets into a stewpan with half a dozen onions, fried, a small bundle of sweet herbs, and enough stock or water seasoned with pepper and salt to cover them. Simmer for about an hour or until perfectly done. Take them up, strain the gravy, and free it from fat. Rub the onions through a sieve and mix with a tablespoonful of boiled flour, stir this into the gravy, let it boil up, put in the giblets, let them get hot in it and serve. A few force-meat balls, if convenient, should be served with this dish. A *purée* of green peas or dried haricot beans goes well with it.

CHICKEN GIBLET PIE.

Prepare the giblets as for stewing. When done, remove the meat from the necks and pinions, and lay it with the rest of the giblets in a pie-dish, put slices of boiled bacon between each layer, fill up the dish with gravy, and cover

with a crust, or of mashed potatoes. Bake for half an hour.

MAYONNAISE OF CHICKEN.

The remains of fowl, game, or fish may be used to advantage as a mayonnaise. Take the fowl from the bones, free it from the skin, and cut it into neat little squares like dice, mix with it a few spoonfuls of mayonnaise sauce, and let it remain for some hours. When about to serve, pile it up in the centre of a dish, and pour sufficient sauce over to cover it. Ornament tastefully with cabbage-lettuce and watercresses, and serve salad separately.

FILLETS OF HARE.

Cut slices from the back, as directed for hare prepared for soup. Cut them into four pieces, put them into a stewpan with two ounces of butter and a little salt, let them simmer in it for twenty minutes. Take them out, work a spoonful of flour into the remains of the butter, and when it has become a stiff paste, moisten with a glass of Claret or Burgundy; season slightly with cayenne, put in a piece of glaze the size of a walnut, stir until dissolved, then pour over the hare and serve.

CURRIED RABBIT.

Boil a pound of pickled pork for three-quarters of an hour, with three onions, a sprig of thyme, and a quart of water. Then put in a fine young rabbit and boil gently for half an hour. Take up the rabbit and pork, cut up the former into handsome joints, and the pork into neat slices. Put back into the liquor the head, neck, liver and any pieces of the rabbit you like, with the bones and trimmings of the pork, and let them boil for an hour, then strain and skim the liquor free from all fat. Allow it to

reduce by boiling without the lid of the stewpan to one-half, put in the pork and rabbit and allow them to simmer gently for half an hour. Rub the onions boiled with the rabbit to a pulp, add them to a quarter of a pint of milk or cream, in which a table spoonful of flour, a teaspoonful of curry-powder, and a teaspoonful of Captain White's curry-paste have been mixed. Put this to the gravy, stir over the fire until it has thickened, and serve the curry with well boiled rice on a separate dish.

HOW TO TRUSS POULTRY.

In the cities poultry is bought ready trussed from the poulterer; nevertheless, it often happens that the cook has turkeys, fowls, &c. &c., sent from the country to pick and prepare herself, and thus a knowledge of trussing is absolutely necessary.

All poultry should be carefully picked; every plug or stub removed, and the birds carefully singed with a piece of lighted white paper. French cooks hold them over a flame to remove the down, thinking that lighted paper is apt to blacken the skin.

Poultry should be drawn carefully, taking care that the gall bag and the gut joining the gizzard are not broken. The liver and gizzard will be required under the pinions of the bird; but open the gizzard first and remove the contents, and detach the gall bladder from the liver. Fowls should be drawn through the vent.

Take care to roast poultry with a brisk clear fire, a slow fire will spoil them.

ROAST TURKEY.

Half a pint of forcemeat for veal, or sausage meat; a little butter.

Fill the inside with veal stuffing or sausage meat, and either sew the skin of the neck over the back with a

trussing needle, or fasten it with a very small skewer. Then run a long skewer into the pinion and thigh through the body, passing it through the opposite pinion and thigh. On the other side put a skewer in the small part of the leg, close on the outside of the sidesman, and push it through. Clean the liver and gizzard and tuck them between the pinions, and turn the point of the pinions on the back. Pass a string over the points of the skewers, and tie it securely at the back to keep the bird neat and firmly trussed. Cover the breast with a sheet of nicely buttered white paper.

Put a quarter of a pound of butter in the dripping-pan, and baste it frequently to prevent it from drying too much. Just before it is finished dressing, remove the paper, dredge it lightly with flour, and baste it with the butter, so as to brown and froth it. Serve it with good brown gravy poured over it, and garnish with small fried sausages or forcemeat balls. Sauce: bread sauce.

BOILED TURKEY.

Hen turkeys are best for boiling; they should hang quite four days before they are dressed.

To truss a boiled turkey.

Cut the first joint of the legs off, pass the middle finger into the inside, raise the skin of the legs, and put them under the apron of the bird.

Put a skewer into the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing. The liver and gizzard must be put in the pinions. Then turn the small end of the pinion on the back, and tie a packthread over the ends of the legs to keep them in their places. Having trussed the turkey for boiling, put it, wrapped in a clean cloth, into sufficient hot water to more than cover it. Bring it gradually to a boil, and carefully remove the scum as it rises, or it will

spoil the appearance of the bird. Let it simmer very gently for an hour and a half, or for a longer time if of a large size. When done, serve it on a hot dish, with a little celery sauce, oyster sauce, or with parsley and butter; put a small quantity of either over it, and send the other up in a tureen separately.

TURKEY STEWED WITH CELERY.

A turkey; four large heads of celery; a cupful of cream; a piece of butter the size of a walnut well rolled in flour.

Choose a fine hen turkey, stuff it with veal stuffing, and truss it as for boiling. Put it into a large stewpan filled with water, and let it boil until tender. Take up the turkey with sufficient of the water in which it has been boiled to keep it hot. Wash the celery and put it into a stewpan with the other portion of the water in which the turkey was boiled, and let it stew until tender, which will be in about twenty-five minutes. Then take it out, and and put in the turkey breast downwards, and let it stew for a quarter of an hour. Place it when it is done on a hot dish before the fire. Thicken the sauce with a lump of butter rolled in flour and a large cupful of cream. Put in the celery to warm again, and then pour the sauce and the celery over the turkey.

TURKEY HASHED.

Cold roast turkey; pepper; salt; half a pint of gravy; a piece of butter the size of a walnut; a little flour; a spoonful of catsup; peel of half a lemon.

Cut the breast of a cold turkey, or any of the white meat, into thin slices. Cut off the legs, score them, dredge them with pepper and salt, and broil them over a clear fire a nice brown. Put half a pint of gravy into a stewpan with a little piece of butter rolled in flour, a spoonful

of catsup, some pepper and salt, and the peel of half a lemon shred very fine. Put in the turkey and shake it over a clear fire till it is thoroughly hot, place it in a dish with the broiled legs on the top, and sippets of fried bread round it.

BROILED TURKEY LEGS.

The legs of a turkey ; a little pepper, salt, cayenne ; and a squeeze of a lemon.

Take the legs from a cold roast turkey, make some incisions across them with a sharp knife, and season them with a little pepper, salt, and a pinch of cayenne. Squeeze over them a little lemon juice, and place them on a grid-iron well buttered, over a clear fire. When done a nice brown, put them on a hot dish with a piece of butter on the top of each, and serve them up very hot.

ROAST GOOSE.

Sage and onion stuffing ; some good gravy.

After the goose is prepared for roasting, fill it with sage and onion stuffing, and fasten it in securely at both ends by passing the rump through a slit made in the skin, and tying the skin of the neck into the back of the bird. Keep it frequently basted, and when done remove the skewers, place it on a hot dish, and pour a little good gravy round it. Send up some in a tureen. Serve with apple sauce. Make the giblets into a pie.

ROAST DUCK.

A couple of ducks ; sage and onion stuffing.

Stuff *one* with sage and onion stuffing, season the inside of the other with pepper and salt. A short time before serving, dredge over them a little flour, and baste them with butter to make them froth and brown. Serve

them very hot, and pour round (not over them) a little good brown gravy. Serve a little of the same separately in a tureen.

Green peas should always be sent up with roast ducks, if in season.

STEWED DUCK.

A couple of ducks or one duck ; force-meat ; three sage leaves ; two onions ; one lemon ; a glass of port wine.

Take a duck, pick, draw, and stuff it with force-meat, adding three sage leaves chopped fine. Clean and wash the giblets, and put them into sufficient water to cover them. Make from them a gravy for the duck, add two onions chopped very fine, and a seasoning of pepper and salt. Let the gravy simmer until it is strong enough, then put the duck into a stewpan, pour the gravy and onions over it, and stew it slowly for about two hours, adding a glass of port wine just before it is done. Dish it up and squeeze the juice of a lemon over it ; pour the gravy round, and serve it with fried bread.

RAGOUT OF DUCK.

A duck ; one pint and a half of broth or water ; any trimmings of meat ; one large onion stuck with six cloves ; twelve berries of allspice ; two black peppers ; peel of half a lemon ; two ounces of butter ; flour ; one glass of port wine ; a teaspoonful of salt ; juice of half a lemon.

Half roast a duck and divide it into joints, or neatly cut pieces ; put it into a stewpan with a pint and a half of broth, or water, with any trimmings of meat ; a large onion stuck with cloves, the allspice and black peppers, and the rind of a lemon cut very thin. Bring the pan to a boil, and skim it clean, then let it simmer gently, with the lid closed, for an hour and a half. Take out the pieces of duck and strain the gravy. Put two ounces of

butter into a small stewpan, and sufficient flour to make it a rather stiff paste, and stir in the gravy very gradually. Let it boil up ; then add the juice of half a lemon, a glass of port wine, and a little salt. Put the duck in a dish, and pour the gravy over it.

TO ROAST A FOWL—FAMILY RECEIPT.

A large fowl ; two or three tablespoonfuls of bread-crumbs ; half a pound of butter ; pepper and salt.

Draw and truss a fowl for roasting, put into the inside two or three tablespoonfuls of fine bread-crumbs, seasoned with pepper and salt, and a piece of butter the size of a large walnut. Baste it *well* with butter ; and just before it is done dredge over it a little flour, and baste it with butter to give it a frothy appearance. When done, add a little warm water to the butter in the dripping-pan, or add a little *very thin* melted butter, and strain it over the fowl. Serve with bread sauce in a tureen, or a little made gravy if preferred.

BOILED FOWLS OR CHICKENS.

Time, one hour for a large fowl ; three-quarters of an hour for a medium size ; half an hour for a chicken. .

After the fowls or chickens are trussed for boiling, fold them in a nice white floured cloth, and put them into a stewpan ; cover them well with hot water, bring it gradually to a boil, and skim it very carefully as the scum rises ; then let them simmer as *slowly as possible*, which will improve their appearance more than fast boiling, causing them to be whiter and plumper. When done, put them on a hot dish, remove the skewers, and pour over them a little parsley and butter. Boiled tongue, ham, or bacon is usually served to eat with them.

ROAST PIGEONS.

Some pigeons ; half a pound of butter ; pepper and salt.

Well wash and thoroughly clean the pigeons ; wipe them dry, season them inside with pepper and salt, and put a good sized piece of butter into the body of each bird. Baste them well the whole of the time. Serve them with gravy and bread sauce.

Or send up a tureen of parsley and butter, in which case the birds must be garnished with fried parsley ; but for very plain cooking, they can have a little water added to the butter in the dripping pan, and poured round them, adding a spoonful or two of gravy.

STUFFED PIGEONS.

Four pigeons ; the livers minced, and their weight in beef suet, bread-crumbs and hard eggs ; a little mace ; nutmeg ; pepper ; salt ; eggs ; a glass of port wine ; a bunch of sweet herbs.

Take four pigeons, make a force-meat of the livers minced small, an equal quantity of beef suet or marrow, bread-crumbs, and hard eggs, seasoned with a little beaten mace, nutmeg, pepper, and salt ; and a bunch of sweet herbs chopped fine. Mix all together with the yolk of a beaten egg ; cut the skin of the pigeons between the legs and the bodies, and with your finger carefully raise the skin from the flesh, but take care you do not break it ; then put in the force-meat ; truss the legs close to keep it in, roast and baste the birds well with butter ; save the gravy which runs from them, and mix it with a glass of port wine, and some of the force-meat, a little nutmeg, pepper and salt ; thicken with the yolk of an egg well beaten (if not enough gravy for sauce, put in a little made gravy). Just boil it up, lay the pigeons in a hot dish, pour the sauce over them, and serve.

ROAST PRAIRIE CHICKEN, OR PARTRIDGE.

Partridges; butter; gravy.

When the partridges are plumply trussed, roast with a clear fire, basting them very frequently, and frothing them up with a little flour and butter just before serving them. Pour a little gravy over the birds, and serve them with bread sauce and gravy in tureens.

SALMI OF PRAIRIE CHICKEN, OR PARTRIDGE.

Some cold partridge; one small onion; one bay-leaf; a bunch of thyme and parsley; a glass of white wine; six pepper corns; a large cupful of broth; one pint and a half of water; a tablespoonful of browning.

Cut into joints a cold partridge or two, left from a previous dinner, remove the skin and put them into a stewpan. Put the bones and any trimmings you have minced small, a small onion cut into four, a bunch of thyme and parsley, a glass of white wine, and a bay-leaf, put these into a separate stewpan, pour in a pint and a half of water, and a large cupful of broth, add a spoonful of browning, and boil it altogether until reduced to half the quantity, skim it clean, and strain it over the partridges in the other pan. Warm the whole over the fire, and when hot, place the pieces of bird in a dish, and pour the gravy over them.

PHEASANT ROASTED.

A pheasant; butter; flour; brown gravy, and salt.

After the pheasant is trussed, roast with a clear quick fire; baste it frequently with butter, sprinkle over it a little salt, and dredge it lightly with flour to froth it nicely. When done (which will be in about half an hour, or longer if a large bird), serve it up with a little good

brown gravy poured round the pheasant, and the remainder in a tureen, with another of bread sauce.

PHEASANT BROILED.

A pheasant ; a little lard ; one egg ; a few bread-crumbs ; salt and cayenne to taste.

Cut the legs off at the first joint, cut up the bird, put the pieces into a frying-pan with a little lard, when browned on both sides and half done through take them up, drain them, brush them over with egg, dip them in bread-crumbs, well seasoned with salt and cayenne ; broil them for ten minutes, and serve with mushroom sauce.

HASHED PHEASANT.

Pheasant ; butter ; flour ; a glass of port wine ; a spoonful of colouring.

Cut some cold pheasant into pieces, and brown them lightly over the fire, in a piece of butter and a little flour. Pour into a stewpan a glass of port wine and a cupful of water, with a spoonful of browning, pepper, and salt ; boil, skim, and stir it until very thick, then put in the pieces of pheasant, make them very hot, but do not let them boil. Place the meat on a dish, and strain the gravy over it. Garnish with sippets of fried bread.

ROAST RABBIT.

One large rabbit ; pepper ; salt ; nutmeg ; half a pound of butter ; four dessertspoonfuls of cream ; one table-spoonful of flour ; yolks of two eggs ; brown gravy ; the peel of half a lemon grated.

Procure a fine large rabbit, fill the paunch with veal stuffing, and roast it with a bright clear fire if a large one, basting it well with butter. Before serving, mix a spoon-

ful of flour with four of cream to thicken it ; stir in the yolks of two well-beaten eggs, and season with a little grated nutmeg, pepper, and salt ; baste the rabbit thickly with this, to form a light coating over it. When dry, baste it with butter to froth it up, and when done place it carefully in a dish, and pour round it some brown gravy, boiled up with the liver minced, and a little grated nutmeg. Serve with gravy in a tureen, and red jelly.

RAGOÛT OF RABBIT.

One rabbit ; a quarter of a pound of bacon ; one Spanish onion, or two common ones ; half a lemon ; a piece of butter the size of an egg ; one tablespoonful of flour ; and seasoning to taste.

Cut the onions into slices, dredge them well with flour, and put them into a stewpan with a piece of butter the size of an egg ; stir it over the fire until the onions are nicely browned, and then stir in a few spoonfuls of water, making it the consistency of melted butter. Cut the rabbit into joints, and the bacon into very thin slices, season it with pepper and salt to taste, put them into the stewpan and add half a lemon sliced thin. Set it over the fire, and let it simmer slowly for about thirty-five minutes, or until the meat is sufficiently tender ; then pour in the glass of wine, shake it up, and serve hot.

GOLDEN PLOVERS.

Plovers ; butter ; salt ; a slice of bread toasted.

Truss them like woodcocks, roast with a clear fire ; place a round of toast under them, sprinkle a little salt over them, and baste them well with butter. When done, cut the toast into four pieces, put it into a hot dish with a little gravy and butter over it, place the birds on the toast, and serve them up hot.

Grey plovers must be drawn, and either roasted, or stewed with gravy, herbs, &c.

ROAST QUAIL.

Quails ; a little gravy ; vine leaves ; and bacon.

Pick, draw, and truss the birds. Cover the breasts with vine leaves, and a slice of fat bacon, secured with a skewer, Roast them for twelve or fifteen minutes with a very brisk fire ; serve them up hot with a little good gravy poured round them.

Or,—

Draw and truss them like pheasants, run a long skewer through them, roast them with a quick fire for a quarter of an hour or twenty minutes, and baste them frequently with butter. When done, serve them on a hot dish garnished with water-cresses, and some gravy poured under the birds.

BOILED RABBIT.

A rabbit ; six onions ; liver sauce or parsley and butter.

When the rabbit is trussed for boiling, put it into a stewpan, and cover it with hot water, and let it boil very gently until tender. When done, place it on a dish and smother it with onions, or with parsley and butter, or liver sauce, should the flavour of onion not be liked. If liver sauce is to be served, the liver must be boiled for ten minutes, minced very fine, and added to the butter sauce. An old rabbit will require quite an hour to boil it thoroughly.

FRICASSEE RABBITS.

Two young rabbits ; pepper ; salt ; flour, and butter ; a pint of gravy ; a bunch of sweet herbs ; half a pint of

fresh mushrooms ; a few truffles if you have them ; three shallots ; a spoonful of catsup ; a lemon.

Take two young rabbits, cut them in small pieces ; slit the head in two, season them with pepper and salt, dredge them with flour, and fry them a nice brown in fresh butter. Pour out the fat from the stewpan, and put in a pint of gravy, a bunch of sweet herbs, half a pint of fresh mushrooms, a few truffles if you have them, and three shallots chopped fine, seasoned with pepper and salt, cover them close, and let them stew for half an hour. Then skim the gravy clean, add a spoonful of catsup, and the juice of half a lemon. Take out the herbs, and stir in piece of butter rolled in flour, boil it up till thick and smooth, skim off the fat, and serve them garnished with lemon.

WOODCOCKS AND SNIPES.

Some woodcocks or snipes ; butter ; bread toasted ; two slices of bacon.

After the birds are picked and trussed, put a thin layer of bacon over them, and tie it on, run a skewer through them. Toast and butter a slice of bread, and put it under them for the trail to drop on. Baste them continually with butter, and roast them, if large, for twenty-five minutes, if small, five minutes less. Froth them up, take up the toast, cut it in quarters, put it in the dish, and pour some gravy and butter over it. Take up the woodcocks and put them on it, with the bills outwards. Serve with plain butter sauce in a tureen.

Snipes are dressed the same as woodcocks, only roast the large ones twenty minutes, small ones quarter of an hour.

ROAST WILD DUCKS.

Wild ducks ; butter ; flour, Cayenne pepper ; one lemon, one glass of port wine.

When the ducks are trussed, roast with a brisk fire, Baste them plentifully with butter, dredge them lightly with flour, and send them up nicely frothed and browned, with a good gravy in the dish. Before carving it the breast should have a few incisions made across it with a knife, and a piece of fresh butter put on it; then cut a lemon across, on one half put a little salt, on the other a very small quantity of Cayenne pepper; put the lemon together and squeeze the juice over the ducks, then add a glass of warmed port wine, and your ducks will be ready to carve.

HAUNCH OF VENISON.

Haunch from twenty to twenty-five pounds.

This joint is trimmed by cutting off part of the knuckle and sawing off the chin bone, the flap is folded over, and it is covered with a paste made of flour and water. This paste should be about an inch thick. Take care that your fire is a *very* good one, clear and strong. When the venison has roasted for about four hours take it up, remove the paper and paste, and run a thin skewer in to see if it is done enough. If the skewer goes in easy it is cooked, if not put it down again, as it depends greatly on the strength of the fire for so large a joint. When it is cooked, glaze the top and salamander it. Put a frill round the knuckle, and serve very hot with strong gravy. Red currant jelly in a glass dish or a tureen. Vegetables: French beans.

HASHED VENISON.

Some cold roast venison; three tablespoonful of port wine; a little mutton broth; half of a shallot; a pinch of cayenne; one ounce and a half of butter; a spoonful of flour; and salt to taste.

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Cut some cold venison into nice slices, and season them lightly with salt; put the bones, trimmings, any cold gravy from the venison, as much broth as you may require into a stewpan, and let it simmer slowly for quite an hour, then strain it off; stir the butter and flour over the fire until sufficiently brown to colour the gravy, taking care it does not burn. Pour the gravy from the bones, add the port wine, and let it simmer until it boils. Then draw the stewpan to the side of the fire, put in the slices of venison, and when thoroughly hot serve it up, with red currant jelly in a glass dish. Garnish with forcemeat balls about the size of a marble.

BROILED VENISON STEAKS.

Venison steaks; a piece of butter the size of an egg to each pound of meat; pepper; salt; currant jelly; two tablespoonfuls of wine.

Let the gridiron become hot, rub the bars with a piece of beef suet; then lay the steaks on it; having first dipped them in the flour or rolled biscuits. Set it over a clear but not fierce fire. When one side is done take the steak carefully up and hold it over the steak dish, so that the blood may fall into it; then turn the other side on the gridiron, and let it broil nicely. Set the steak dish where it will become hot, put on it a piece of butter the size of an egg for each pound of venison, add a salt spoonful of salt, the same of black pepper, and a little currant jelly made liquid with the wine, lay this mixture on the hot steaks, and turn them once or twice in the gravy; or they may be broiled on both sides, well seasoned and thin slices of lemon laid over them on the dish.

MEATS.

FILLET STEAKS WITH POTATO CHIPS.

Trim the fillet as for roasting, cut it into slices half an inch thick, pepper and salt lightly, and allow them to stand for an hour or two. Put a little butter into the frying-pan, fry the fillets, first on one side, then on the other, dish them up nicely in the centre of a dish, and put round potato chips prepared as follows:—Peel fine kidney potatoes, cut them in very thin round slices of an equal size (that which is not used for the chips can be either fried or boiled for the family dinner), lay them in a cloth to dry, and fry in the wire basket in good fat. Dripping will answer, but the best frying fat is clarified pot skimmings: next to this beef-suet melted down with any quantity of lard. Oil is the best thing of all for frying potatoes, but is expensive, and requires some care in the use. Put only enough chips to cover the bottom of your basket; when you take them out, throw them on paper before the fire to absorb any grease, and repeat the process until you have enough chips. They can, if preferred, be fried without the basket, and taken out of the fat with a skimmer.

FILLET STEAKS WITH MUSHROOMS.

Prepare the fillets as in the foregoing recipe, broil them, and place neatly on a dish with chopped mushrooms in the centre. Peel and trim the mushrooms, put them into a stewpan with a little butter, and pepper and salt, let them

stew gently until perfectly tender; they will take from ten to twenty minutes, according to size. When done, drain them from the liquor, and chop them. This done, put them back, warm up in it and place on the dish with the fillets.

FILLETS OF STEAK WITH FRIED BREAD.

For this purpose the fillet must be very neatly trimmed, and all the slices be very nearly of a size. Cut them about half an inch thick, and then prepare as many pieces of bread as you have fillets, and of the same size and shape. Cook the fillets as directed for fillets with potato chips, and fry the bread nicely in the wire basket. Arrange them on the dish for serving; first a fillet, then a slice of fried bread, and so on until all are used. In the centre of the dish put a little rich thick gravy and serve immediately.

BEEF OLIVES.

Have some rump steak cut a quarter of an inch thick, divide it into pieces about five inches wide, spread over each a thin layer of sausage meat, roll up tightly, and put a skewer through to keep in shape; egg, bread-crumbs, and fry until lightly cooked.

Serve with good gravy in the dish.

RUMP STEAK PUDDING.

Line a pudding-basin with a paste made of equal proportions of beef-suet and flour, with water in proportion of half a pint to a pound of the latter. Lay in pieces of rump steak nicely trimmed, and sprinkle over pepper and salt, then a layer of mushrooms skinned; repeat the layer of steak, and so on till the basin is full. Pour in as much stock or water as the basin will conveniently hold, put

on a lid of paste, and boil from two hours to two hours and a half, according to size. When the pudding is done, send it to table in its basin, with a napkin neatly fastened round. Two or three sheep's kidneys cut in quarters may be substituted for the mushrooms ; oysters are excellent.

The carver should remove a round piece of the top crust and pour a little gravy, which should be made of the mushroom trimmings and a little meat.

BEEF OR MUTTON PUFFS.

Roll or pound cold potatoes perfectly smooth, add a quarter of their weight of flour, rub them together, season with pepper and salt, mix into a paste with egg, roll out thinly, and cut into pieces about four inches square. Place on them slices of cold meat and well cooked bacon, very thinly sliced ; pepper and salt highly, fold the paste over the meat, and press the edges together. Fry carefully, first on one side, then on the other. Serve very hot.

OX HEART.

This is now one of the cheapest dishes, an ox heart weighing about five pounds. It is not so popular as it would be if the method of cooking were understood. In the first place, it is not necessary to cook the whole heart; half or a quarter of it may be used to great advantage, and is good stewed, in a pie, minced, rissoles, hashed, in a pudding, fried with potatoes, potted, or as a sausage. It must, however, be first stewed, no matter what the form in which it is subsequently used.

First wash and cleanse the heart, trim it and cut in half, rub flour over, and fry until brown. Then put it in a stewpan with four or five fried onions, a sprig of thyme, and enough water seasoned with pepper and salt or weak

stock to cover it. Let it simmer gently for three hours or until perfectly tender, when take it up, remove all fat from the gravy, reduce it to a small quantity by boiling without the lid of the stewpan, thicken, season, and, if liked, add a glass of claret and a lump of sugar ; return the heart to the gravy. Serve very hot.

If only half the heart is required for a dish, the other may be fried and will then keep, even in warm weather, for two days ; or if rubbed with vinegar and turned every day, will not only keep very well, but will be improved by the process.

If, after the heart is stewed, it is put into the oven, and basted with a little butter for ten minutes, it will be very delicious, but must not then be returned to the stewpan, but be placed on a dish and have the gravy poured round.

Stuffing balls made of equal quantities of bread-crumbs and suet, with a little flour, chopped parsley and sweet herbs, a little grated lemon peel, the whole seasoned with pepper and salt, and moistened with egg, are a good addition to this dish.

Having mixed the ingredients, flour your hands, roll into little balls, and fry gently until crisp and brown ; put in the gravy, and simmer for a minute.

After the heart has been stewed, it may be used for any of the purposes mentioned above, according to the recipes for similar dishes.

TRIPE AND ONIONS.

When tripe comes in from the butcher's, it should be considered only half cooked, and from two to three hours is not too much time to simmer it. Place it in a stewpan with four large onions, half a teaspoonful of salt, a pinch of white pepper, and half a pint of water to each pound of tripe. When perfectly tender, take it up, keep hot whilst

you take the fat off the gravy, which allow to boil without the lid of the stewpan until reduced to half the original quantity ; then thicken it with flour and new milk, put the tripe and onions into it ; let it simmer for a quarter of an hour, and serve very hot.

Tripe prepared in this way is delicious fried in butter.

MUTTON CUTLETS.

Egg them over and dip them in well seasoned bread-crumbs, fry them until a nice brown, and serve with gravy.

This way of cooking the loin is much more economical than in chops, because with them the bones and tops are wasted, whereas in cutlets all is used up.

To stew the top, put in a stewpan, the fat downwards, sprinkle pepper and salt, and slice an onion or two over, and set it to fry gently for an hour or more. Take up the meat, and put a quarter of a pint of cold water to the fat, and when this has risen in a solid cake, take it off, mix a little flour with the gravy which will be found beneath the fat, add pepper, salt, and some cooked potatoes cut in slices. Cut the meat in neat squares ; let it simmer gently in the gravy with the potatoes for half an hour.

SCRAG OF MUTTON A LA RUSSE.

Take about a pound and a half of scrag of mutton in one piece, boil it gently for about three hours in a quart of water, with a teaspoonful of salt, two onions, a turnip, a carrot and a pinch of pepper. When the meat is perfectly tender, so that the bones can be easily taken out, brush it over well with yolk of egg, then sprinkle over it a mixture of finely sifted bread-crumbs, raspings, a shake of flour, a little dried and sifted parsley, and sufficient pepper and salt to season it highly. Put the meat into the oven, baste

it until brown with an ounce of butter, and serve with good gravy or brown caper sauce. The broth may be served with the vegetables minced, a little celery being added, and for those who like it, a small quantity of chopped parsley put into the tureen and the broth poured boiling over it. Take care to remove all fat from the broth; it will rise very quickly if the basin is set in a larger one containing cold water changed frequently.

SHEEP'S HEAD.

Get a perfectly fresh sheep's head, and having taken out the tongue and brains, soak it in tepid water. With a blunt knife break all the soft bones inside the head, and take care most thoroughly to cleanse it. Put it into a saucepan with enough water to cover it and a tablespoonful of salt. To ensure perfect cleanliness, when it has boiled five minutes take the head out and pour away this water. Put the head on again to boil with two quarts of water, six onions, two turnips and carrots, and pepper and salt. Let it boil gently for three or four hours, or until so tender the meat will readily slip from the bones; having taken them all out carefully, place the meat of the head on a hot dish, and pour over it either a good onion, caper, or parsley sauce. Or take all the vegetables cooked with the head, rub them to a *purée* through a sieve, have ready a little good butter sauce made with milk, nicely season it, mix with the *purée*, pour over the meat and serve. The broth is very good with the addition of a little celery and chopped parsley, and may be served either with or without the vegetables cooked in it.

The tongue and brains may be reserved for separate dishes, or used as in the following recipe.

A slight thickening of corn-flour is liked by most persons. Excellent soup of any kind may be made of this broth, and an economical one by merely boiling a few

bacon bones in it, with any other bones or scraps. Wheat-flour makes a cheap thickening for plain soups, and tapioca or oatmeal is very good.

SHEEP'S HEAD (*Scotch Fashion*).

The above receipt is for dressing sheep's heads as they are generally sold by butchers. To get one with the skin on it must be ordered. A head with the skin on is much more economical than without; the usual excuse of haste is given with us for removing it; it takes time and trouble to prepare with the skin on. Treat the head with the skin on exactly as directed in the first recipe, only it will take an hour longer to boil. It must be perfectly tender, so that the bones come out easily. Having laid it on a hot dish, garnish it with slices of lemon and fried parsley.

Make a sauce of the brains as follows:—Boil them in salt and water with an onion for a quarter of an hour, chop them up, mix with them a teaspoonful of finely powdered sage, and season well with pepper and salt. Have ready a quarter of a pint of butter sauce, stir in the brains, let all get hot together without boiling, serve in a boat. The tongue should be boiled separately in strong salt and water, with a clove, peppercorn, and a few drops of vinegar. Serve on the dish with the head.

SHEEP'S HEARTS ROASTED.

Having washed the hearts, stuff each with an onion parboiled and then minced fine; add to it too tablespoonfuls of bread-crumbs, half a teaspoonful of chopped or dried sage, and sufficient black pepper and salt to season highly. Press the stuffing well into the hearts, and, if necessary, fasten a little muslin over the top to keep it in. Whilst roasting baste very frequently. Sheep's

hearts may be baked, stuffed in this manner; but care must be taken not to let them get dry. Any heart that may be left is excellent hashed.

MUTTON PUDDING.

Get from a pound and half to two pounds of scrag of mutton, take off all the fat, boil it gently for two hours, meat downwards, in a quart of water, with two onions, and a good seasoning of pepper and salt. Take up the meat; set the broth aside to cool, in order that you may take off the fat. Carefully remove the meat from the bones. Make a crust with the fat from the scrag, or of mutton or beef suet, in the proportion of two ounces of fat to four ounces of flour; line a pudding-basin with this, slice in two cooked potatoes, lightly pepper and salt them, then the onions cooked with the mutton, then the meat of the scrag, and, as a great improvement to the pudding, a sheep's kidney sliced, or half an ox kidney; sprinkle pepper and salt over, and put on the top two more sliced potatoes. Fill up the basin with some of the broth, put on a lid of paste, and boil the pudding for two hours. Return the bones to the remainder of the broth with an onion; let them boil until the pudding is ready, then serve the broth in a sauce boat. All meat puddings should be served in the basin in which they are boiled, a napkin being neatly folded round. The carver should remove a round piece from the lid of the pudding, and pour in enough of the broth from the sauce boat to fill it up; this will ensure each person getting the same kind of gravy. This pudding may be made of sheep's head after it has been boiled, as directed in the following recipes. To make the crust for a richer pudding use equal quantities of suet and flour, mix a pinch of salt with the flour and suet, make into a paste with cold water, in the proportion of half a pint to a pound of flour.

Flour the paste-board, and roll out the crust a quarter of an inch thick. Dissolve a little butter, and brush the inside of a basin thickly with it, then line with the paste.

MUTTON PASTY.

The under cut of a shoulder is best for this purpose. With a sharp knife cut the lean meat away from an uncooked shoulder of mutton; let the slice be thin. This will not in the least interfere with the upper side, which may be hung as long as required after the under cut is removed. Lay the slice of meat in a pie-dish, sprinkle pepper and salt over them, and nearly fill the dish with a gravy that will jelly; it may be made with mutton shanks and a little gravy beef, two nicely fried onions, a few peppercorns, and a very small bit of mace. If for eating cold, cover the pasty with a good puff paste, and bake in a quick oven. If to be served hot, a cover of mashed potatoes, or a crust as for Devonshire pie is suitable.

BREAST OF LAMB CUTLETS.

Tie two breasts of lamb together, and boil them very gently in a quart of stock or water with two onions, a carrot, and a sprig of thyme. When the meat is perfectly tender, draw out the bones, and press the meat between two dishes until cold. Then cut it in pieces the size and shape of cutlets, dip them in dissolved butter and crumb them, then egg and crumb them again. Make a *purée* of turnips, or any vegetables you please, put in the centre of the dish, and place the cutlets round it.

Serve with white sauce in a boat.

SWEETBREADS.

Carefully wash and trim the sweetbreads, then put them in a stewpan with enough stock or water, seasoned with

pepper and salt, to cover them, an onion, a sprig of parsley and thyme, and a small piece of lemon peel. Simmer gently for twenty minutes. Take up and drain them, brush over with egg and crumb them, then put them in the oven, and baste constantly with butter until nicely browned. Serve them with rich brown gravy, with a little lemon juice added, or tomato sauce, if preferred. Lambs' sweetbreads are parboiled in the same manner, then dipped in egg and seasoned bread-crumbs and fried.

CALF'S HEAD.

Procure half a calf's head ; let it soak in cold water with a spoonful of vinegar and a little salt for two hours. Remove the brain and tongue, put the head on with sufficient water to cover it, and a tablespoonful of salt ; when it has boiled ten minutes, pour away the liquor, and again cover the head with water. Add two onions with a clove stuck in each, a small bundle of parsley with a sprig of thyme tied up with it, a tablespoonful of white vinegar, and a large tablespoonful of salt. Let all boil gently for two hours, or until the head is sufficiently tender to slip from the bones. Having removed them, lay the head on its dish, and cover either with rich brown gravy or white sauce. After the tongue, which can be boiled with the head, is skinned, cut in small pieces and lay it on a separate dish ; place round it in little heaps, alternating with neat rolls of toasted bacon, the brains, prepared as follows : —Boil the brains very fast in a little of the liquor in which the head is cooked ; when quite firm chop them up, and put them in a stewpan with an ounce of butter, a pinch of salt and pepper, a dessertspoonful of chopped parsley, and a squeeze of lemon juice. Stir over the fire until the butter is dissolved, then sprinkle in a dessertspoonful of flour, again stir for five minutes, and serve.

VEAL CUTLETS À LA POLONAISE.

Cut the meat from the bones of the best part of a neck of veal, divide it into cutlets three-quarters of an inch thick, fry them in a little butter, just to brown them slightly, then simmer them until perfectly tender in good white gravy, well flavoured with onion and slightly thickened with corn-flour. When they are done, take them up and skim the gravy; let it boil down to a small quantity. Trim some slices of lean ham to the size of the cutlets, fry them in butter until done, dish the veal up in a circle, a slice of ham between each piece. Strain the sauce into the centre of the dish.

The gravy for this dish should be made of the bones of the neck from which the cutlets have been taken.

CHUMP END OF LOIN OF VEAL.

Get about three pounds, remove all the bone you can, and cleverly insert a stuffing. Close it up as tightly as possible; if necessary, bind it round with tape, and fasten over a thin piece of muslin to keep in the stuffing. Roast it, basting frequently. Make the stuffing of equal quantities of finely chopped suet and bread-crumbs, a pinch of marjoram and thyme, a good quantity of chopped parsley, a grate of lemon peel and nutmeg, pepper and salt, and enough egg to make the whole into a paste.

FRICASSEE OF KNUCKLE OF VEAL.

Cut the meat remaining on a cold knuckle into thick slices, and having cleared the bone, set it to boil for two hours in three pints of water; it will then give half a pint of good rich gravy. Take the fat off it, and add an equal quantity of milk, in which two onions have been stewed. Rub these to pulp, use it with flour to thicken

the gravy, season nicely ; put in your pieces of veal with any of the gelatinous morsels, and let them simmer for an hour. Then serve with toast sippets or fried bread. The bones will again bear boiling, and should yield a pint of strong jelly,

MINCED VEAL.

Cut up the meat into slices half an inch thick, then into strips of the same thickness, and finally into neat dice-shaped pieces. Reserve all skin, brown bits, and sinew to make the gravy. Let the meat simmer in it, with an onion and a piece of lemon peel, until quite tender, when add to it a sufficient quantity of milk, thickened with flour, and let all simmer together. Take out the onion and lemon peel, and serve with fried bread and rolls of bacon round the dish.

This is an old recipe which has not been improved on in the modern fashion of mincing veal.

To make the bacon rolls, cut slices of streaked bacon very thinly, and about two inches long, roll them up, and place as you do them close together on a small skewer. Cook them in the oven, and when done draw out the skewer ; the rolls will thus keep their shape.

POTATO HASH.

Put some cold chopped potatoes into the frying-pan with a little fat, stir them about for five minutes, then add to them an equal quantity of cold meat, cut into neat little squares, season nicely with pepper and salt, fry gently, stirring all the time, until thoroughly hot through.

LIVER À LA FRANCAISE.

Cut some slices of calf's liver half an inch thick, and lay them neatly in a stewpan slightly buttered, sprinkle

pepper and salt over the upper sides, slice two ounces of fat bacon as finely as possible, chop a teaspoonful of parsley and a small shalot very fine, and spread them evenly over the liver; cover the stewpan closely, and set it on a fire so moderate that it will draw out all the juices without simmering, the least approach to this hardens the liver and spoils it. If the range is too hot, set the stewpan on an iron stand. When the liver has thus stood for a hour and a half it will be done. Take it up, put it on a hot dish, and cover it close, whilst you boil the bacon and the gravy together for two minutes, then pour over the liver and serve immediately. Liver cooked in this manner is digestible, and can be eaten by persons who could not venture to do so when fried.

BRAINS.

Sheep's, calf's, pig's or ox brains may all be treated in the following manner. Having carefully washed the brains, boil them very fast, in order to harden them, in well seasoned gravy. When they are done, take them out of the gravy, and set them aside until cold. Cut them either in slices or in halves, dip each piece in egg, then in bread-crumbs, well seasoned with dried and sifted parsley, pepper and salt; fry them in a little butter until brown. The gravy having become cold, take off the fat, and boil it in a stewpan without a lid until it is reduced to a small quantity; pour it round the brains and serve.

A slice of tomato, prepared as for salad, may be placed between or under each piece of brain, or a little pickled cucumber may be served in the gravy.

Brains are excellent fried in batter.

FORCEMEAT.

This may be made in a number of ways, either in simple or elaborate fashion, and with a great variety of

material. A clever cook, in possession of a pound or two of forcemeat, might send up a very delicious dinner of at least half a dozen different dishes. The most useful forcemeats are made from beef, veal and pork, but fish, poultry, and game may also be employed. The operation of making forcemeat in any quantity, for those who have not a mincing machine, is rather tedious, but still may be successfully performed. The following recipe for making a forcemeat of pork, which will answer for all general purposes, is given as a model, though for some things it may be necessary to further pound it in a mortar.

Cut a pound of fat pork into thin stripes; take care that it is perfectly free from skin and gristle. The loin will be found best for this purpose. Mix an ounce of finely sifted bread-crumbs with one large teaspoonful of salt, a small one of black pepper, and one of dried and sifted sage. Pour over the meat a teacupful of gravy made from the bones and trimmings of the pork, sprinkle the seasoning equally over, and mix it thoroughly. Then pass it through the mincing machine. If you have not one, chop the meat, and mix the seasoning with it afterwards.

SAUSAGE BALLS.

Put a little flour on your hands, take a piece of the forcemeat, and roll it into balls. Repeat the operation until you have enough. Fry the balls in a little butter, shaking and turning them continually. They will take about ten minutes.

PORK SAUSAGE.

The trimmings from the hams and part of the griskin, an equal quantity of fat and lean should be cut small with a knife, carefully removing any sinew or hard part, then chop it very fine with a chopper. Season with pep-

per, salt, and a little fine spice. Add a little finely minced sage. Mix thoroughly, and fill the skins. They may either be boiled, fried, or broiled, and take about a quarter of an hour to do.

VEAL SAUSAGES.

Chop equal quantities of the lean of veal and fat bacon, a handful of sage, a little salt and pepper, and three or four anchovies; beat all in a mortar, and when used, roll in balls or the shape of a sausage and fry; serve on mashed potatoes with fried sippets.

BEEF SAUSAGE.

Chop two pound of lean beef and one pound of suet very fine, a teaspoonful of powdered thyme, one of sage, and one of allspice; season with pepper and salt; put them in skins, previously well cleaned and washed. They may be fried or broiled, and are good served with stewed red cabbage.

RISSOLETTES.

Chop cold beef or mutton very fine, add to it about a fourth of its weight in bread crumbs, a finely minced shallot, a little chopped parsley, pepper and salt to taste; mix with egg into a stiff paste. Flour your hands and roll the meat into egg-shaped balls. Put a little butter into the frying-pan, and fry the rissoles, first on one side and then on the other, taking care that they do not get over brown. As the meat has been previously cooked, the rissoles will only require to be made hot through. Serve with a little good gravy in a boat.

QUEENELLES.

This is a simple and inexpensive recipe, and there should be no difficulty in getting the queenelles made by an ordinary cook. They are very nice made small, as an accompaniment to soup, and in a larger size as an *entrée*.

Take two ounces of sifted bread-crumbs, moisten them with a little milk or cream, and before using them put the crumbs into a cloth and squeeze out as much moisture as possible. Then put them into a stewpan with an ounce of butter, and stir over the fire until the paste becomes smooth and compact; mix it with a well beaten egg, and again stir over the fire until dry. Have ready an ounce of any kind of pounded meat, game, poultry, or fish, well and highly seasoned, and in the case of the latter, a little anchovy added. Mix all together and set aside to get as cold as possible. When ready for use, flour your hands, and roll the queenelles into the shape of small eggs, if for an *entrée*, if for soup, the size of a teaspoon. Have a stewpan half filled with boiling broth, or water, flavoured with onions, pepper and salt, drop in the queenelles, and poach them. Eight or ten minutes will cook the largest size.

They may be served either with a rich gravy or white sauce flavoured with lemon juice.

PATTIES.

These may be made in great variety, both in shape and material, but it requires an experienced hand to make patties without pans, and there is some waste with them. Those made as follows are excellent: Line small round patty-pans with puff paste, exactly the same as for mince-pies, fill them with either cooked veal, pork, mutton, fowl, or game, cut into neat dice, and mix so as to coat the meat thickly with rich, well flavoured white sauce; put on a cover of paste and bake in a quick oven.

ROAST BEEF.

Have your butcher remove most of the bone, and skewer the meat into the shape of a round. It is a good plan to dash a cup of boiling water over the meat in first putting it down, let it trickle into the pan. This, for a season checks the escape of the juices, and allows the meat to get warmed through before the top dries by said escape. If there is much fat upon the upper surface, cover it with a paste of flour and water until it is nearly done. Baste frequently, at first with salt and water, afterwards with drippings.

Remove the beef, when quite ready, to a heated dish ; skim the drippings ; add a teacup full of boiling water, boil up once, and send to table in a gravy-boat. If you have made gravy in a sauce-boat, give your guest his choice between that and the juice in the dish.

ROAST BEEF, WITH YORKSHIRE PUDDING.

Three-quarters of an hour before it is done, mix the pudding and pour into the pan. Continue to roast the beef, the dripping meanwhile falling upon the latter below. When both are done, cut the pudding into squares, and lay round the meat when dished. If there is much fat in the dripping-pan before the pudding is ready to put in, drain it off, leaving just enough to prevent the batter from sticking to the bottom.

RECEIPT FOR PUDDING.

One pint of milk, 4 eggs, whites and yolks beaten separately ; 2 cups of flour, 1 teaspoonful salt. Do not get the batter too stiff.

BEEF STEAK.

The steak should be at least three-quarters of an inch in thickness. If the piece you have purchased is not tender, lay it on a clean cloth, take a blunt heavy carving-knife, if you have not a steak mallet, and hack closely from one end to the other; then turn and repeat the process upon the other side. The knife should be so dull you cannot cut with it. Wipe, but not wash, and lay on a buttered gridiron over a clear fire, turning very often as it begins to drip. Do not season until it is done, which will be in about twelve minutes, if the fire is good and the cook attentive. Rub your hot chafing dish with a split raw onion, lay in the steak, salt and pepper on both sides, and put a liberal lump of butter upon the upper. Then put on a hot cover, and let it stand five minutes to draw the juices to the surface before it is eaten. If you have neither chafing-dish nor cover, lay the steak between two hot platters for the same time, sending to table without uncovering. A gridiron fitting under the grate is better than any other. If a gridiron is not at hand, rub a little butter upon the bottom of a hot clean frying-pan, put in the meat, set over a bright fire, and turn frequently. This will not be equal to steak cooked upon a gridiron, but it is infinitely preferable to the same fried.

The best steaks are those known as porter-house and sirloin. The former is more highly esteemed by gourmands; but a really tender sirloin is more serviceable where there are several persons in the family, the porter-house having a narrow strip of extremely nice meat lying next the bone, while the rest is often inferior to any part of the sirloin.

STEW OF BEEF.

Cut up two pounds of beef—not too lean—into pieces an inch long; put them into a saucepan with just enough

water to cover them, and stew gently for two hours. Set away until next morning, when season with pepper, salt, sweet marjoram or summer savory, chopped onion and parsley. Stew half an hour longer, and add a teaspoonful of sauce or catsup, and a tablespoonful of browned flour wet up with cold water; finally, if you wish to have it very good, half a glass of wine. Boil up once, and pour into a covered deep dish.

This is an economical dish, for it can be made of the commoner parts of the beef, and exceedingly nice for winter breakfasts. Eaten with corn-bread and stewed potatoes, it will soon win its way to a place in the "stock company" of every judicious housewife.

BREAKFAST DISH.

Cut thin slices of cold roast beef, and lay them in a tin saucepan set in a pot of boiling water. Cover them with a gravy made of three tablespoonfuls of melted butter, one of walnut catsup, a teaspoonful of vinegar, a little salt and pepper, a spoonful of currant jelly, a teaspoonful made mustard, and some warm water. Cover tightly and steam for half an hour, keeping the water in the outer vessel in a hard boil.

If the meat is underdone, this is particularly nice.

BEEF-STEAK PIE.

Cut the steak into pieces an inch long, and stew with the bone (cracked) in just enough water to cover the meat until it is half done. At the same time parboil a dozen potatoes in another pot. If you wish a bottom crust—a doubtful question—line a pudding-dish with a good paste, made according to the receipt given below. Put in a layer of the beef, with salt and pepper, and a very little chopped onion; then one of sliced potatoes,

with a little butter scattered upon them, and so on, until the dish is full. Pour over all the gravy in which the meat is stewed, having first thrown away the bone and thickened with browned flour. Cover with a crust thicker than the lower, leaving a slit in the middle.

CRUST FOR MEAT-PIES.

One quart of flour, 3 tablespoonfuls of lard, $2\frac{1}{2}$ cups milk, 1 teaspoonful of soda wet with hot water and stirred into the milk, 2 teaspoonfuls of cream-tartar sifted into the dry flour, 1 teaspoonful of salt.

Work up very lightly and quickly, and do not get too stiff.

BEEF'S HEART.

Wash the heart well, and cut into squares half an inch long. Stew them for ten minutes in enough water to cover them. Salt the water slightly to draw out the blood, and throw it away as it rises in scum to the top. Take out the meat, strain the liquor, and return the chopped heart to it, with a sliced onion, a great spoonful of catsup, some parsley, a head of celery chopped fine, and cayenne pepper, with a large lump of butter. Stew until the meat is very tender, when add a tablespoonful of browned flour to thicken. Boil up once and serve.

TO CORN BEEF.

Rub each piece of beef well with salt mixed with one-tenth part of saltpetre, until the salt lies dry upon the surface. Put aside in a cold place for twenty-four hours, and repeat the process, rubbing in the mixture very thoroughly. Put away again until the next day, by which time the pickle should be ready.

Five gallons of water, 1 gallon of salt, 4 ounces of salt-petre, $1\frac{1}{2}$ lbs. brown sugar.

Boil this brine ten minutes ; let it get perfectly cold ; then pour over the beef, having wiped the latter entirely dry.

Examine the pickle from time to time to see if it keeps well ; if not, take out the meat without delay, wipe it, and rub in dry salt, covering it well until you can prepare new and stronger brine.

BOILED CORNED BEEF.

If your piece is a round, skewer it well into shape, and tie it up with a stout tape or twine when you have washed it in three or four waters and remove all the salt from the outside. Put into a pot, and cover with cold water. Allow, in boiling, about twenty minutes to a pound. Turn the meat three times while cooking.

When done, drain very dry, and serve with drawn butter in a sauce-boat. Send around mashed turnips with the meat. They should be boiled in a separate pot, however, or they will impart a disagreeable taste to the beef.

The brisket is a good piece for a family dinner.

BEEF TONGUE.

Soak over night in cold water when you have washed it well. Next morning put into a pot with plenty of cold water, and boil slowly until it is tender throughout. This you can determine by testing it with a fork.

When it is cold, pare off the thick skin, cut in round slices, and dish for tea, garnishing with fresh parsley.

Tongue sandwiches are generally held in higher esteem than those made of ham.

DRIED BEEF.

The most common way of serving dried or smoked beef is to shave it into thin slices or chips, raw ; but a more savoury relish may be made of it with little trouble.

Put the slices of uncooked beef into a frying-pan with just enough boiling water to cover them ; set them over the fire for ten minutes, drain off all the water, and with a knife and fork cut the meat into small bits. Return to the pan, which should be hot, with a tablespoonful of butter and a little pepper. Have ready some well-beaten eggs, allowing four to a half-pound of beef ; stir them into the pan with the minced meat, and toss and stir the mixture for about two minutes. Send to table in a covered dish.

ROAST MUTTON.

The parts which are usually roasted are :—The shoulder, the saddle, or chine, and the loin and haunch (a leg and part of the loin).

The leg is best boiled, unless the mutton is young and very tender. Wash the meat well, and dry with a clean cloth. Let your fire be clear and strong ; put the meat on with a little water in the dripping-pan. If you think well of the plan (and I do), let there be a cupful of boiling water dashed over the meat when it is first put down to roast, and left to trickle into the pan. I have elsewhere explained the advantages of the method. Allow, in roasting, about twelve minutes per pound, if the fire is good. Baste often—at first with salt and water, afterward with the gravy. If it is in danger of browning too fast, cover with a large sheet of white paper. Roast lamb in the same manner, but not so long. Skim the gravy well, and thicken very slightly with browned flour. Serve with currant jelly.

BOILED MUTTON.

Wash the leg of mutton clean, and wipe dry. Do not leave the knuckle and shank so long as to be unshapely. Put into a pot with hot water (salted) enough to cover it, and boil until you ascertain, by probing with a fork, that it is tender in the thickest part. Skim off the scum as it arises. Allow *about* twelve minutes to each pound. Take from the fire, drain perfectly dry, and serve with melted butter, with capers, or nasturtium seed ; or, if you have neither of these, some cucumber or gherkin-pickle stirred into it. If you wish to use the broth for soup, put in very little salt while boiling ; if not, salt well, and boil the meat in a cloth.

MUTTON STEW.

Cut up from three to four pounds of mutton,—the inferior portions will do as well as any other,—crack the bones, and remove all the fat. Put on the meat—the pieces not more than an inch and a half in length—in a pot with enough cold water to cover well, and set it where it will heat gradually. Add nothing else until it has stewed an hour, closely covered ; then throw in half a pound of salt pork cut into strips, a chopped onion, and some pepper ; cover and stew an hour longer, or until the meat is very tender. Make out a little paste, as for the crust of a meat pie ; cut into squares, and drop in the stew. Boil ten minutes, and season further by the addition of a little parsley and thyme. Thicken with two spoonsfuls of flour stirred into a cup of cold milk. Boil up once, and serve in a tureen or deep covered dish.

If green corn is in season, this stew is greatly improved by adding, an hour before it is taken from the fire, the grains of half a dozen ears, cut from the cob.

Try it for a cheap family dinner, and you will repeat

the experiment often. Lamb is even better for your purpose than mutton.

MUTTON CHOPS.

If your butcher has not done it,—and the chances are that he has not, unless you stood by to see it attended to,—trim off the superfluous fat and skin, so as to give the chops a certain litheness and elegance of shape. Dip each in a beaten egg, roll in pounded cracker, and fry in hot lard or dripping. If the fat is unsalted, sprinkle the chops with salt before rolling in the egg. Serve up dry and hot.

BAKED MUTTON CUTLETS.

Cut them from the neck, and trim neatly. Lay aside the bits of bone and meat you cut off, to make gravy. Pour a little melted butter over the cutlets, and let them lie in it for fifteen minutes, keeping them just warm enough to prevent the butter from hardening; then dip each in beaten egg, roll in cracker-crumbs, and lay them in your dripping-pan with a *very* little water at the bottom. Bake quickly, and baste often with butter and water. Put on the bones, &c., in enough cold water to cover them; stew, and season with sweet herbs, pepper, and salt, with a spoonful of tomato catsup. Strain when all the substance is extracted from the meat and bones, thicken with browned flour, and pour over the cutlets when they are served.

Most of the receipts above given will apply as well to lamb as to mutton. There are several exceptions, however, which you will do well to note. Lamb should never be boiled except in stews. It is tasteless and sodden cooked in this manner, on account of the immaturity. But on the other hand, a lamb-pie, prepared like one of beef or venison, is excellent, while mutton-pies have

usually a strong, tallowy taste, that spoils them for delicate palates.

Roast lamb should be eaten with mint sauce (if you fancy it), currant jelly, and asparagus or green peas. Lettuce-salad is likewise a desirable accompaniment.

HEART AND SALT PORK.

Procure about 2 lbs. of bullock's or sheep's heart and 1 lb. of salt pork.

Wash the heart well in warm water, scrape the salt off the pork, and cut both into slices.

Put into your stewing-jar a layer of pork and a layer of heart alternately, and over each layer sprinkle some stuffing plentifully. Continue to do this till all is in. Pour in a pint of cold water; cover the jar close, and stew for three hours, then serve.

Stuffing.—Rub 1 lb. of bread into fine crumbs.

Chop up small 3 large onions and 24 leaves of sage.

Add to these a salt-spoonful of salt and a tea-spoonful of pepper. Stir all together till thoroughly mixed.

LIVER AND BACON.

Procure 2 lbs. of calf's or sheep's liver, wash it, dry it on a cloth, and cut it into slices half an inch thick.

Procure 1 lb. of bacon; cut that also in slices or strips.

Put your frying-pan over a clear fire, let it get hot; then put in the bacon; fry it a nice brown; turn it once. Put it in a hot dish, and set the pan on the hob.

Roll each piece of liver into some dry flour, and fill your pan full, and fry brown and crisp on both sides.

Place the fried liver in the centre of your dish, and arrange the bacon round it. Keep it hot.

Pour into the frying-pan half a pint of water; let it boil, then add one finely-chopped onion, a table-spoonful

of vinegar, a salt-spoonful of salt, and a salt-spoonful of pepper.

Mix a table-spoonful of flour to a smooth batter ; pour it into the pan, stir all the while. Pour over the liver, and serve.

PIG'S FRY.

Procure 2 lbs. of fry, wash it well, and cut it nicely into slices.

Procure also $\frac{1}{2}$ lb. of bacon, and cut it into strips.

Make the usual stuffing.

Place the fry, the bacon, and the stuffing in layers in the stewing-jar, pour in a pint of water, cover close, and stew for three hours.

BREAST OF VEAL WITH RICE.

Procure $1\frac{1}{2}$ lb. of breast of veal, cut it in pieces, and roll each piece in flour.

Also procure $\frac{1}{2}$ lb. of bacon, and cut it in strips.

Tie in a small bunch some parsley, lemon-thyme, and two bay leaves.

Wash carefully a teacupful of rice.

Put all these things in the stewing-jar, with a quart of water, a salt-spoonful of pepper, and a tea-spoonful of salt.

Cover the jar close, and stew for three hours.

PORK AND POTATOES.

Procure 2 lbs. of salt pork, and 2 lbs. of potatoes, and peel them.

Cut the pork into pieces, and the potatoes into slices.

Put them in layers into the stewing-jar, sprinkle a little salt on the potatoes, and shaking a little pepper on the pork.

Put into the jar $\frac{1}{2}$ pint of water, cover close, and stew for two hours.

PORK AND GREEN PEAS.

Procure $\frac{1}{2}$ lb. of salt pork, and $\frac{1}{2}$ peck of peas.

Put the pork in the centre of the jar.

Shell the peas, and place them round the pork.

Add a tea-spoonful of salt, a salt-spoonful of pepper, two tea-spoonfuls of sugar, and 1 chopped onion.

Cover the whole with cold water, and stew for three hours.

IRISH STEW.

Procure 2 lbs. of neck of mutton (the scrag end does nicely), or 2 lbs. of lean trimmings from joints, wash it well, and cut it into ten pieces.

Procure 2 lbs. of potatoes, 2 onions, 2 carrots, 2 turnips ; scrape or peel them, and cut them into quarters.

Place the meat in the bottom of your saucepan or stew-jar, sprinkle over a tea-spoonful of salt, and half a tea-spoonful of pepper.

Put in the vegetables with the potatoes on the top, pour over 1 quart of water, and simmer for three hours.

HASHED BEEF OR MUTTON.

Cut your cold meat in nice slices ; carefully remove bone, gristle, and skin.

Put by the fire 1 pint of stock. Add to it the bones and scraps from the meat, 1 large onion shredded, 2 cloves, a salt-spoonful of salt, and one of pepper, and a desert-spoonful of sugar. Let it boil two hours, then strain through a colander into a basin.

Set the gravy by to cool for half an hour. Put aside the bones, &c., for further stewing in the stock-pan.

Skim the gravy of all fat, put it into the sauce-pan with the slices of cold meat, bring it gently to the boil.

Mix two tea-spoonfuls of corn-flour in a little cold water, and stir it into the gravy to thicken it.

Add a table-spoonful of mushroom catsup or of sauce, and turn it out into a hot dish.

Garnish with sippits of browned toast.

TO CURE HAMS.

Having pickled your hams with the rest of your pork, as just directed, take them, after the lapse of sixteen days, from the packing barrel, with the shoulders and jowls. At the South they empty the cask, and consign the "whole hog" to the smoke-house. Wash off the pickle, and, while wet, dip in bran. Some use saw-dust, but it is not so good. Others use neither, only wipe the meat dry and smoke. The object in dipping in bran or saw-dust is to form a crust which prevents the evaporation of the juices. Be sure that it is well covered with the bran, then hang in the smoke, the hock end downward. Keep up a good smoke, by having the fire partially smothered with hickory chips and saw-dust, for four weeks, taking care the house does not become hot. Take down the meat, brush off the bran, examine closely, and if you suspect insects, lay it in the hot sun for a day or two.

The various ways of keeping hams—each strongly recommended by those who have practised it—are too numerous to mention here. Some pack in wood ashes; others, in dry oats; others in bran. But the best authorities discard packing altogether. I will name one or two methods which I know have been successful. "I hang mine on hooks from wires, at the top of my granery, which is tight and dark," says an excellent judge and manufacturer of hams. "They are good and sweet when a year old." Another admirable housekeeper covers with

brown paper, then with coarse muslin stitched tightly and fitting closely, then whitewashes. But for the paper, the lime would be apt to eat away the grease. Still another covers with muslin, and coats with a mixture of bees-wax and rosin. There is no doubt that the covers are an excellent precaution—provided, always, that the insects have not already deposited their eggs in the meat. The bran coating tends to prevent this.

I have eaten ham twenty years old in Virginia, which had been kept sweet in *slaked* ashes. Unslaked will act like lime upon the fat.

BOILED HAM.

Soak in water over night. Next morning wash hard with a coarse cloth or stiff brush, and put on to boil with plenty of cold water. Allow a quarter of an hour to each pound in cooking, and do not boil too fast. Do not remove the skin until cold; it will come off easily and cleanly then, and the juices are better preserved than when it is stripped hot. Send to table with dots of pepper or dry mustard on the top, a tuft of fringed paper twisted about the shank, and garnish with parsley.

Cut very thin in carving.

BROILED HAM.

Cut in slices. Wash well, and soak in scalding water in a covered vessel for half an hour. Pour off the water and add more boiling water. Wipe dry when the ham has stood half an hour in the second water, and lay in cold for five minutes. Wipe again and broil over (or under) a clear fire.

Cold boiled ham, that is not too much done, is better for broiling than raw. Pepper before serving.

BARBECUED HAM.

If your ham is raw, soak as above directed; then lay the slices flat in a frying-pan; pepper each and lay upon it a quarter of a teaspoonful of made mustard. Pour about them some vinegar, allowing half a teaspoonful to each slice. Fry quickly and turn often. When done to a fine brown, transfer to a hot dish; add to the gravy in the pan half a glass of wine and a very small teaspoonful of white sugar. Boil up and pour over the meat.

Underdone ham is nice barbecued.

FRIED HAM.

If raw, soak as if for broiling. Cook in a hot frying-pan, turning often until done. Serve with or without the gravy, as you please. In some parts of the country it is customary to take the meat first from the pan, and add to the gravy a little cream, then thicken with flour. Boil up once and pour over the ham. A little chopped parsley is a pleasant addition to this gravy.

HAM AND CHICKEN SANDWICHES.

Mince some cold roast chicken, and a like quantity of cold boiled ham. Put the mixture into a saucepan, with enough gravy—chicken or veal—to make a soft paste. If you have no gravy, use a little hot water, a few spoonfuls of cream, and a fair lump of butter. Season with pepper to your taste. Stir while it heats almost to boiling, working it very smooth. In about five minutes after it begins to smoke, take from the fire and spread in a dish to cool. With a good-sized cake-cutter, or a plain thin-edged tumbler, cut some rounds of cold bread, and butter one side of each. Sprinkle the buttered sides with grated cheese, and, when the chicken is cold, put a layer between these.

These sandwiches are simple and very good.

HAM AND CHICKEN PIE.

Cut up and parboil a tender young chicken—a year old one is best. Line a deep dish with a good pie-crust. Cut some thin slices of cold boiled ham, and spread a layer next the crust; then arrange pieces of the fowl upon the ham. Cover this, in turn, with slices of hard boiled eggs, buttered and peppered. Proceed in this order until your materials are used up. Then pour in enough of veal or chicken gravy to prevent dryness. Unless you have put in too much water for the size of the fowl, the liquor in which the chicken was boiled is best for this purpose. Bake one hour and a quarter for a large pie.

HAM AND EGGS.

Cut your slices of ham of a uniform size and shape. Fry quickly, and take them out of the pan as soon as they are done. Have the eggs ready, and drop them, one at a time, in the hissing fat. Have a large pan for this purpose, and they may not touch and run together. In three minutes they will be done. The meat should be kept hot, and when the eggs are ready, lay one upon each slice of ham, which should have been cut the proper size for this. Do not use the gravy.

PORK AND BEANS.

Parboil a piece of the middling of salt pork, and score the skin. Allow a pound to a quart of dried beans, which must be soaked over night in lukewarm water. Change this twice for more and warmer water, and in the morning put them on to boil in cold. When they are soft, drain off the liquor, put the beans in a deep dish, and half bury

the pork in the middle, adding a very little warm water. Bake a nice brown.

This is a favourite dish with New England farmers and many others. Although old-fashioned, it still makes its weekly appearance upon the tables of hundreds of well-to-do families.

SAUCES.

COLD SAUCES.

BALBIRNIE SAUCE FOR COLD PHEASANT.

A small shallot chopped as fine as possible, one spoonful of mustard, one tablespoonful of oil. Mix thoroughly and add a little salt, one tablespoonful of vinegar, and two of catsup. This is excellent.

SAUCE FOR COLD MEAT OR FISH.

Shred parsley, a little shallot, and half a clove of garlic very fine. Rub them down in two spoonfuls of good oil and five yolks of eggs well beaten; add a little salt and pepper, one spoonful of mustard, two of tarragon vinegar, or elder if preferred, and one of white wine. Continue beating till of a good consistence: it takes three-quarters of an hour to make it well.

SAUCE FOR COLD GAME, ETC.

Rub the yolks of two hard-boiled eggs through a sieve; add two tablespoonfuls of salad oil, two of tarragon vinegar, one of chili, half a spoonful of walnut catsup, and three of common vinegar, a small quantity of minced parsley and shallot, some pepper and salt. Add enough cream to make the consistence of thick custard.

SAUCE PIQUANTE.

Pound together two hard-boiled yolks of eggs, one ounce grated horseradish, half an ounce of salt, a tablespoonful of mustard, a little minced shallot, one teaspoonful of celery and one of cress-seed, a small quantity of cayenne. Add gradually a wine glassful of oil, and two of tarragon, horseradish, or cress-vinegar. Set it over a gentle fire, and stir with a wooden spoon till it is like thick cream, then let it cool.

COLD SAUCE FOR GROUSE, OR OTHER GAME.

Mix the yolks of two raw eggs with a spoonful of salad-oil very smooth; then add three spoonfuls of vinegar, one of sugar, and three of finely-chopped parsley, green onion, and a little shallot; add some pepper and salt; cut up your game, and just before serving, pour this sauce over it.

MUSTARD SAUCE.

A teacupful of mustard to be put into a dish with a tablespoonful of sugar, one of olive-oil, and a little salt; to be well mixed with the yolk of a hard-boiled egg rubbed down; add as much vinegar as will make it sufficiently liquid, and strain it through a sieve.

INDIAN SAUCE.

Three apples, one large cucumber with the seeds taken out, two onions, eighteen fresh green chilis, and three tomatoes; to which add one small spoonful of cayenne. Mince all very fine, mix well together, put in a little salt, and cover with vinegar. It is ready for immediate use, but will keep a long time, and is excellent with cold meat.

MAYONNAISE.

Take three spoonfuls of sauce allemande; six of aspic; add a spoonful of tarragon vinegar, a little pepper and salt, and some finely-chopped herbs, such as tarragon, chervil, burnet, etc., or minced parsley alone. Add these, and then set the sauce on the ice to freeze till it becomes quite stiff. This may be used with fish or meat.

BEURRE A LA MAITRE D'HOTEL.

Put on a plate a quarter of a pound of fresh butter, a quarter of a spoonful of salt and one of pepper, two of chopped parsley, the juice of a middle-sized lemon (if you have no lemon you can use vinegar), and a very little cayenne. Mix all well together and keep it in a cool place. This is good with kidneys, and all broiled meat and fish.

ANCHOVY BUTTER.

Take six anchovies, scrape and wash them, bruise them on a board, and mix six ounces of fresh butter with them; pass through a sieve, and keep in a cold place for use.

PIMENTO BUTTER.

Two ounces of butter, a teaspoonful of chilis chopped fine, one of parsley, a piece of garlic the size of a small pea scraped, half a spoonful of salt, a little pepper, and the juice of half a lemon—all well mixed.

SHALLOT BUTTER.

A quarter of a pound of butter, a teaspoonful of chopped shallot, a little cayenne, salt, and pepper, half a teaspoon-

ful of mustard, and the juice of a lemon ; mix all well together. These butters are all good for cold or broiled meats and salads.

SALAD SAUCE.

Yolks of two hard-boiled eggs well bruised, two tablespoonfuls of oil well mixed, the same of vinegar, a teaspoonful of chili vinegar, and the same of salt and mustard.

GERMAN SALAD SAUCE.

Six tablespoonfuls of oil, and eight of the best vinegar, two of tarragon vinegar, and one of chili, and a small quantity of cayenne pepper ; stir together and mix well with the salad. The red wine vinegar of Germany and olive-oil, mixed in the proportion of one tablespoonful of vinegar to two of oil, and a little salt and pepper, makes the best possible summer salad sauce.

COLD SAUCES TO KEEP.

A USEFUL SAUCE FOR COLD MEAT, &c.

Half a pint of mushroom catsup, three anchovies, a gill of walnut catsup, four fresh green chilis, two shallots or cloves of garlic—pound them together ; if you have no chilis, use a large pinch of cayenne ; mix it well, bottle, and stop it close.

A GOOD SAUCE.

Haricots one quart, vinegar and water of each half a pint, three heaped spoonfuls of grated horseradish, a

sliced lemon, a few chilis, twenty cloves, a few bits of nutmeg; simmer gently till the water is evaporated. When cool, add half a pint of walnut or mushroom catsup, and the same of essence of anchovy.

FISH SAUCE TO KEEP.

Dissolve six anchovies in a glass of port wine, bruise six shallots and boil them in a quart of walnut catsup, with a few cloves, a couple of blades of mace, and some whole pepper, for about half an hour; let it cool, mix in the anchovies, add half a pint of port wine.

CAMP VINEGAR.

One head of garlic cut in slices, half an ounce of cayenne, a large glass of soy, one of mushroom or walnut catsup, a pint of the best vinegar, and a little spirit of cochineal to give it a fine colour. Shake it often for five or six weeks; filter, and bottle it in small bottles.

SHALLOT VINEGAR.

Split six or eight shallots, put them into a quart bottle, and fill it up with the best vinegar, stop it close, and in a month it will be fit for use.

AN EXCELLENT VINEGAR FOR SALADS.

Take tarragon, savory, chives, and shallots, each three ounces; a handful of the tops of mint and balm, all dried and pounded. Put them into a wide-mouthed bottle with a gallon of the best vinegar, cork it close, set it in the sun, and in a fortnight strain it off and squeeze the herbs. Let it stand to settle, then strain through a filtering-bag and bottle it.

MUSHROOM CATSUP.

Chop two pecks of mushrooms small, add a pound of salt ; let it stand four days, then strain and pass it through a cloth ; let the liquor settle and pour it off into a stew-pan ; add half an ounce of allspice, the same of whole pepper, and a piece of ginger. Boil all together for half an hour ; when cold strain and bottle.

TOMATO CATSUP.

Half a bushel of tomatoes boiled till they are soft ; rub them through a fine hair sieve, and add a quarter of a gallon of the best vinegar, half a pint of salt, one ounce of cloves, one of cayenne pepper, two ounces of allspice, two heads of garlic skinned and separated. Mix all together, and boil three hours, or until the quantity is reduced to one half. Bottle without straining.

HOT SAUCES.

CLEAR GRAVY OF VEAL FOR SAUCES.

Lay in the bottom of a stew a small slice of fat bacon ; on that place four pounds of leg of veal, a slice of raw ham, two onions, two carrots, and some parsley ; add three spoonsfuls of stock, cover it close, set it upon a slow fire, till it becomes dry and brown. Take the greatest care it does not burn, and move the pan round frequently that it may not colour more in one part than another. Pour in four quarts of stock, and let it simmer for half an hour, and strain through a lawn sieve. It should be a fine amber colour, and as clear as possible.

BROWN GRAVY FOR SAUCES.

Cut eight pounds of the lean parts of a knuckle of veal into small pieces, with two pounds of lean ham, and if you have an old fowl you may add it. Put all in a stew-pan, with one ounce of butter, three onions, two carrots, eight mushrooms, one head of celery, one parsnip, a blade of mace, and a quarter of a pint of water or stock. Let it stew slowly, with the cover on the pan, till it catches at the bottom, then add four quarts more water or stock. let it boil gently, and strain it.

WHITE SAUCE FOR CHICKEN, VEAL, OR VEGETABLES.

To a pint of good veal gravy add a spoonful of lemon-juice, half an anchovy, a teaspoonful of mushroom powder, a few button mushrooms, potted or fresh. Give them a gentle boil, then put in half a pint of cream and the yolks of two eggs beaten very smooth. Shake it over the fire, after the cream and eggs are added, but do not let it boil, as it would curdle the cream.

HAM SAUCE.

When a ham is nearly done, pick the meat that is left clean from the bone, leaving any part that does not appear good ; beat the meat and the bone to a mash with a rolling-pin ; put it into a saucepan with three spoonfuls of gravy, set it over a slow fire, and stir it all the time or it will stick to the bottom. When it has been on about half an hour, add to it a small bundle of sweet herbs, some pepper, and half a pint of brown gravy ; cover it up, and let it stew over a gentle fire. When it has a good flavour of the herbs, strain it off. A little of this improves most gravies and sauces.

TRUFFLE-SAUCE.

Pare eighteen truffles and slice them, boil them together in two ounces of butter till tender, add half a pint of béchamel or cullis, according as you wish your sauce white or brown; season with salt and the squeeze of a lemon. Mushroom-sauce may be made in the same way.

TOMATO-SAUCE TO KEEP.

Take tomatoes when quite ripe, bake them till tender, skin them, and rub them through a sieve; to every pound of tomatoes add one quart of chili vinegar, a quarter of an ounce of white pepper, half an ounce of salt, one ounce of garlic, and one of shallot, with the juice of three lemons. Boil the whole together till it becomes the consistency of thick cream; strain it through a very fine sieve; let it stand till cold, and bottle it for use in wide-mouthed bottles. This is excellent for fish, cutlets, etc., and may be used merely heated up, or a few spoonfuls of cullis added to a sufficiency of it.

RELISHING SAUCE FOR BROILED BONES,
CHICKEN, OR FISH.

Put a tablespoonful of chopped onions into a stew-pan, with one of chili vinegar, one of common vinegar, three of water, two of mushroom catsup, two of Harvey's sauce, and one of anchovy. Add to it a pint of melted butter; let it simmer till it adheres to the back of the spoon; add half a teaspoonful of sugar, and it is ready for use.

SAUCE FOR WILD DUCKS.

Four tablespoonfuls of gravy, two of Harvey sauce, two spoonfuls of mustard, a quarter of a lemon squeezed, four

small wineglassfuls of port wine, half a saltspoon of cayenne pepper. Make it very hot and serve.

SAUCE FOR TEAL OR WILD FOWL.

A small onion and a shallot chopped fine, four or five leaves of sweet basil, and the peel of a lemon shred small, put into half a pint of gravy. Let this boil five minutes ; strain and add a spoonful of salt, half a one of cayenne pepper, a few drops of shallot vinegar, the juice of a lemon, and a glass of port wine. Serve it very hot.

LEMON SAUCE FOR BOILED FOWL OR RABBIT.

The inside of one lemon peeled, and the pips removed, cut in dice ; the liver of the fowl or rabbit minced, half a pint of béchamel or melted butter. Season with salt ; add a little minced parsley for rabbit, or tarragon for the fowl. Boil on a slow fire.

APPLE-SAUCE.

Pare, core, and slice as many apples as you require for your sauce ; put them into a pipkin with two or three spoonfuls of water, and set them on a hot hearth, till they fall to pieces. Or they may be done *au bain marée*—*i.e.*, set the pipkin in a vessel of boiling water to boil till they are done ; then mash them well, and add a little brown sugar.

BREAD-SAUCE.

Boil the crumb of a French roll and a whole onion in half a pint of cream ; add one ounce of butter and twelve peppercorns. When done take out the onion, beat up your sauce, and season with salt and pepper.

A GOOD GRAVY FOR GAME OR FOWL.

Boil some veal gravy with pepper and salt, and the juice of a Seville orange and a lemon.

ONION-SAUCE.

Peel the onions and boil them tender ; squeeze the water from them ; chop, and add to them butter that has been melted rich and smooth with milk instead of water. Boil it up once. For boiled rabbits, shoulder of mutton, etc.

ONION-SAUCE BROWN.

Roast four large onions, peel and pulp them into a rice stock with salt, cayenne, a glass of port wine, a little vinegar, or the juice of half a lemon ; simmer and stir into it a small piece of butter. Good for cutlets, etc.

CELERY-SAUCE.

Choose some good stalks of celery, wash them well, but do not let them soak in water ; pare instead of scrape any parts that may require it ; cut it into small pieces and boil in a little water till quite tender. Strain off the water and simmer it for a few minutes, with the addition of half a pint of cream, a small piece of butter rolled in flour, and a pinch of salt and pepper. Be careful that your fire is not too hot, or the cream will burn, and stir it all the time it is on gently. Good for boiled poultry and game.

CURRY-SAUCE.

Peel and cut two good-sized onions in slices, an apple and a carrot in dice, and an ounce of bacon. Put them in

a stew-pan with two ounces of butter ; let them stew gently five or six minutes ; add three table spoonfuls of flour, a large one of curry-powder. Moisten with a pint and a half of milk, a teaspoonful of salt, and one of sugar. Boil till rather thick, pass through a sieve, and it is ready to use as desired.

SAUCE FOR A STEAK.

Take equal parts of red wine and catsup, a small piece of butter, and a little pepper, with a teaspoonful of shallot vinegar ; stir together in small saucepan on the fire, and pour it very hot over the steak. It is also good with mutton-chop.

SAUCE FOR VEAL CUTLETS.

Put in a pint saucepan two yolks of eggs, a pound of butter, a quarter teaspoonful of salt, half that of pepper, and the juice of a small lemon. Set it on the fire, and stir round quickly till it forms a rich thick sauce ; two minutes should be enough to do it. If *too* thick, add a few drops of milk.

MUSHROOM GRAVY.

Clean your mushrooms carefully ; put them into a stew-pan with a piece either of bacon or butter ; brown them over the stove till they stick to the bottom of the pan, then put in a little flour, and let that also brown ; add a pint of broth, let it boil for two minutes, take it off the fire, and season with the squeeze of a lemon and a little salt.

HORSERADISH SAUCE.

Grate a stalk of horseradish very fine ; to each table-spoonful of this add a teaspoonful of mustard, one of

white sugar, and a little salt; add vinegar, a teaspoonful at a time, working it well till it comes to a proper consistency. The yolk of a hard-boiled egg worked in is considered an improvement by some cooks. For roast beef.

SAUCE FOR VENISON.

To a pint of port wine add two pounds of moist sugar and a quarter of a pint of white wine vinegar. Boil it about twenty minutes. Good with stewed venison or hash.

FISH SAUCES.

FISH SAUCE WITHOUT BUTTER.

Simmer very gently a pint of vinegar with half a pint of *soft* water, an onion, half a handful of scraped horse-radish and the following spices lightly bruised—four cloves, two blades of mace, and half a teaspoonful of black pepper. When the onion is quite tender take it out, and chop it small, with two anchovies, and set the whole again on the fire to boil for a few minutes, adding a spoonful of catsup. Have ready well beaten the yolks of three eggs; strain; then mix the liquor by degrees with them; when well mixed set the saucepan over a gentle fire; toss the sauce to and fro from the saucepan into a basin you will hold in your hand, and shake the pan over the fire; do not let it boil. The sauce should be of the consistency of melted butter.

LOBSTER SAUCE.

Pound the spawn and two anchovies, pour on them a little gravy, add a small bit of butter; when pounded

very fine rub it through a hair-sieve, and cover it till it is wanted. Break the lobster carefully, cut all the flesh into dice, but not too small; dilute some of your prepared spawn in some melted butter, and if you have no anchovies to pound with it, you may now add two teaspoonfuls of essence of anchovies, a little salt, and cayenne pepper, two spoonfuls of double cream, and mix it all well before you add the meat to it. Let it simmer on the fire taking care it does not boil. A squeeze of lemon may be added. It should look very red and smooth.

OYSTER SAUCE.

Beard three dozen good-sized oysters; put them in a stewpan with their own liquor, six ounces of butter, and a tablespoonful of flour. Let them just boil one minute all together, then add a teacupful of cream. Season with pepper, salt, the squeeze of a lemon, and a very little cayenne.

MELTED BUTTER.

This, however simple, is rarely well done. Mix in the proportion of a teaspoonful of flour to four ounces of the best butter as much as you require on a plate, then put it into a small saucepan with three tablespoonfuls of hot water or milk; boil it quick for a minute, shaking it all the time. Another way is to cut two ounces of butter in small pieces, put it into a very clean saucepan with a large teaspoonful of flour and two tablespoonfuls of milk; hold it over the fire, and shake it round constantly the same way till it begins to simmer, then let it stand quietly and boil up. Care must be taken that the butter does not oil. The yolk of an egg is a great improvement.

SAUCE FOR SALMON TROUT.

Take a piece of ham, one onion cut in four, four cloves, a little pepper, a shallot, and a piece of butter. Put them into a saucepan, and set over a slow fire for a few minutes, then add a tablespoonful of flour and some good stock. Reduce—*i.e.* boil till it thickens—some red wine; add about a glassful to your sauce, and a small lump of sugar; a little salt and pepper, and six anchovies, previously washed and scraped. Let your sauce boil, and pass it through a tammy. This is also good for eels.

HOT MINT SAUCE.

Take a clean quart stewpan and reduce half a pint of vinegar with half an ounce of brown sugar. Add a pint of water, boil up, simmer for ten minutes, then add a teaspoonful of young mint finely minced. Well mix and serve.

The large stalks should be removed from the mint before mincing.

COLD MINT SAUCE.

Take three ounces of brown sugar, three tablespoonfuls of young mint, previously picked and washed and then finely minced, and half a pint of vinegar, mix well in a basin, and when the sugar is melted put the sauce into a tureen, and serve.

Remove the large stalks from the mint.

SALADS.

GERMAN SALAD.

The fillets of four salt herrings chopped very small, one beet and four boiled potatoes, two hard-boiled eggs, two russet apples, two stalks of celery, all minced fine.

ANCHOVY SALAD.

Wash them in fresh water till the liquor be clear, then dry them on a linen cloth. Cut off the tails and fins, and bone them; split them and lay them on a dish. Mince young onions, parsley, beet, and lettuce; arrange it round them. Beat up oil and lemon-juice together and pour it over.

SALAD OF LOBSTER OR CRAB.

Chop one large onion, two sour apples, and the meat of one crab or lobster together; pour over it three spoonfuls of oil, two of vinegar. Season with cayenne pepper and salt to taste.

SALADE DE POULETS AUX CONCOMBRES.

Choose three good cucumbers, cut off both ends, peel and cut them in quarters, take out the seeds, and cut them in oval pieces of an equal size; blanch them in water with a little salt and vinegar; stew them in a

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“blanc.” When sufficiently done drain them and lay them aside to cool. Take the white meat of a previously-cooked chicken, cut it in scollops the same size as the cucumbers; dish them alternately. Put small salad in the centre, and pour over a good salad sauce in which a little béchamel or aspic has been mixed. Minced parsley or chervil may be added.

ENDIVE SALAD A LA FRANCAISE.

Wash and dry the endive quickly, as leaving it in the water makes it bitter. It should be well blanched, and any green parts left out. Rub a salad bowl with a clove of garlic, slice the endive into it, add a teaspoonful of salt, a quarter one of pepper, five tablespoonfuls of good oil, and two of vinegar. Rub a piece of garlic on two crusts of bread, each about the size of a walnut; add them to the salad, which you must stir well with a wooden fork and spoon for a few minutes, and then serve.

SALAD A LA TARTARE.

Well wash and *dry* the salad—cabbage or cos lettuce; boil four onions; when cold cut them in slices. Cut also four pickled cucumbers. Put salad at the bottom, then cucumbers and onions, and again salad. Have ready two salt herrings; broil them, but not too much. Take out all the bones, and cut them in small square pieces, and add them to the salad. Pour over three tablespoonfuls of vinegar and five of oil. Season with salt and pepper, and mix all well together.

CHAUDFROID EN SALADE.

Prepare a fricassée of chicken, pouring the sauce over it, so that when it is cold it may adhere all over. Cut

up any salad that may be in season—lettuce, endive, etc.; place it in the middle of the dish, and just moisten it with tarragon vinegar, oil, and a little mustard worked up in it. Arrange the chicken round it, place some of the cold fricassée sauce on the top, garnish with aspic jelly, or surround it with a border of aspic made in a mould. Cold salmi of partridge or grouse is good in the same way.

BOILED SALAD.

Boil tender beets, potatoes, Brussels sprouts, and celery; slice the two first, and cut the celery in largish pieces. There should not be many sprouts. Pour over a rich salad sauce. The vegetables must be cold. This salad may be made of any sort of vegetables which are improved by being cooked in a blanc, such as Jerusalem artichokes, cucumbers, Portugal onions, French beans, asparagus tops, etc.

LOBSTER SALAD.

One hen lobster, lettuces, endive, small salad (whatever is in season), a little chopped beets, 2 hard-boiled eggs, a few slices of cucumber. For dressing, 4 tablespoonsfuls of oil, 2 do. of vinegar, 1 teaspoonful of made mustard, the yolks of 2 eggs; cayenne and salt to taste; $\frac{1}{4}$ teaspoonful of anchovy sauce. These ingredients should be mixed perfectly smooth, and form a creamy-looking sauce.

Wash the salad and thoroughly dry it by shaking it in a cloth. Cut up the lettuces and endive, pour the dressing on them, and lightly throw in the small salad. Mix all well together with the pickings from the body of the lobster; pick the meat from the shell, cut it up into nice square pieces, put half in the salad, the other half reserve for garnishing. Separate the yolks from the whites of 2 hard-boiled eggs; chop the whites very fine, and rub the

yolks through a sieve, and afterwards the coral from the inside. Arrange the salad lightly on a glass dish, and garnish, first with a row of sliced cucumber, then with the pieces of lobster, the yolks and whites of the eggs, coral, and beets placed alternately, and arranged in small separate bunches, so that the colours contrast nicely.

LOBSTER CURRY (*an Entrée*).

One lobster, 2 onions, 1 oz. butter, 1 tablespoonful of curry powder, $\frac{1}{2}$ pint of medium stock, the juice of $\frac{1}{2}$ lemon.

Pick the meat from the shell, and cut it into nice square pieces; fry the onions of a pale brown in the butter, stir in the curry powder and stock, and slowly simmer till it thickens, when put in the lobster; stew the whole gently for $\frac{1}{2}$ hour, and stir occasionally; and just before sending to table, put in the lemon juice. Serve boiled rice with it, the same as for other curries.

LOBSTER CUTLETS (*an Entrée*).

One large hen lobster, 1 oz. fresh butter, $\frac{1}{2}$ saltspoonful of salt, pounded mace, grated nutmeg, cayenne and white pepper to taste, egg, and bread crumbs.

SALAD DRESSING.

One table spoonful of mixed mustard, 1 teaspoonful of pounded sugar, 2 tablespoonfuls of salad oil, 4 tablespoonfuls of milk, 2 tablespoonfuls of vinegar, cayenne and salt to taste.

CHICKEN OR FOWL SALAD.

The remains of a cold roast or boiled chicken, 2 lettuces, a little endive, 1 cucumber, a few slices of boiled beet, salad dressing.

Trim neatly the remains of the chicken ; wash, dry and slice the lettuces, and place in the middle of a dish ; put the pieces of fowl on the top, and pour the salad-dressing over them. Garnish the edge of the salad with hard-boiled eggs cut in rings, sliced cucumber and boiled beet cut in slices ; instead of cutting the eggs in rings ; the yolks may be rubbed through a hair sieve, and the whites chopped very finely, and arranged on the salad in small bunches, yellow and white alternately. This should not be made long before it is wanted for table.

GROUSE SALAD.

Eight eggs, butter, fresh salad, 2 or 3 grouse ; for the sauce, 1 tablespoonful of minced shallot, 2 tablespoonfuls of pounded sugar, the yolks of two eggs, 1 teaspoonful of minced parsley, $\frac{1}{4}$ oz. of salt, 12 tablespoonfuls of oil, 4 tablespoonfuls of Chili vinegar, 1 gill of cream, 2 tablespoonfuls of chopped tarragon and chervil.

Boil the eggs hard, shell them, throw them into cold water, cut a thin slice off the bottom to facilitate the proper placing of them on the dish, cut each one into four lengthwise, and make a very thin flat border of butter, about one inch from the edge of the dish the salad is to be served on ; fix the pieces of egg upright close to each other, the yolk outside, or the yolk and white alternately ; lay in the centre a fresh salad of whatever is in season, and having previously roasted the grouse rather underdone, cut it into eight or ten pieces, and prepare the sauce as follows :—Put the shallots into a basin, with the sugar, the yolk of an egg, the parsley and salt, and mix in by degrees the oil and vinegar ; when all the ingredients are well mixed, put the sauce on ice or in a cool place. When ready to serve, whip the cream rather thick, which lightly mix with it ; then lay the inferior parts of the grouse on the salad, sauce over so as to cover each piece, then

lay over the salad and the remainder of the grouse, pour the rest of the sauce over and serve. The eggs may be ornamented with a little dot of radishes or beets on the point. Anchovy and gherkin, cut into small diamonds, may be placed between, or cut gherkins in slices and a border of them laid round. Tarragon or chervil-leaves are also a pretty addition. The remains of cold black-game, pheasant, or partridge may be used in the above manner, and will make a very delicate dish.

THE PRESIDENT'S CURRY.

Put about an ounce of butter into a stew pan, and as soon as it is hot slice into it four onions, some carrots and turnips ; let them brown over a sharp fire, and rub through a tammy. When done sufficiently then add some good veal stock to the sauce, a teaspoonful of curry powder, and one of curry paste, also a dessertspoonful of chutney. Mix all this well together with a wooden spoon for about ten minutes ; now put in whatever meat you choose—rabbit, fowl or fish—cut in rather small pieces ; stew over a smart fire, adding occasionally a little weak broth or milk that the curry may not get too dry. Let all simmer together, and an excellent curry will be the result. Milk is considered a great improvement to curry, either sweet or butter milk ; if the former is used, a little lemon-juice should be added to it. In India, fresh tamarinds are used with it. The sauce from pickled mangoes is a great improvement ; it should not be put into the sauce, but eaten with the curry.

TO BOIL THE RICE.

Throw the rice, having first well washed it, into boiling water ; there must be enough quite to cover it. Let it boil exactly sixteen minutes, but not too fast. When

done sufficiently, and while still boiling, dash some cold water into the pot, and immediately remove it from the fire, throw the rice into the colander to drain; cover it with a napkin, and when the water has completely drained from it serve.

The dash of cold water has the effect of separating the grains of rice.

THE GENERAL'S CURRIES.—A DRY CURRY.

Two or three common-sized onions to be sliced and fried brown in a little butter, and then worked into a paste with water, a tablespoonful of curry powder, and a little salt. Cut up the fowl, meat, or fish, add it, and stir up the whole without ceasing till the meat is thoroughly cooked.

A WET CURRY.

Cut the meat, fowl, or fish into small pieces, put them, with a piece of butter and two or three onions sliced, into a stew-pan; fry them till brown. When nearly done, add a tablespoonful of the curry powder and some salt, and simmer the whole gently, with a little water or broth, until it is sufficiently cooked. Remember to keep constantly stirring.

TO BOIL THE RICE.

Put two quarts of water in a stew pan, with a tablespoonful of salt; when boiling add half a pound of rice, well washed. Boil for about ten minutes till the grains become rather soft. Drain into a colander. Slightly grease the pot with butter, and put the rice back into it. Let it swell slowly for twenty minutes, either near the fire or in a slow oven. Each grain will then swell and be well separated, when it is ready to serve.

CURRY POWDER.

Coriander seed, well washed	-	-	-	-	-	-	8 oz.
Turmeric	-	-	-	-	-	-	9 "
Dried ginger	-	-	-	-	-	-	8 "
Black pepper	-	-	-	-	-	-	6 "
Dried chilis	-	-	-	-	-	-	2½ "
Cardamoms	-	-	-	-	-	-	4 "
Cinnamon	-	-	-	-	-	-	4 "
Garlic	-	-	-	-	-	-	1 "

BENGAL CURRY POWDER.

Black pepper	-	-	-	-	-	-	5 oz.
Cayenne pepper	-	-	-	-	-	-	1 "
Coriander seed	-	-	-	-	-	-	13 "
Fenugreek seed	-	-	-	-	-	-	3 "
Cummin seed	-	-	-	-	-	-	2 "
Turmeric	-	-	-	-	-	-	10 "

THE PROFESSOR'S CURRY.

Take a good handful of onions sliced, and put them, with two ounces of butter, into a stew-pan ; let them stew till quite soft, then fry them very brown and take them out of the butter. Cut whatever meat you intend to curry into small pieces, put them into the butter, and fry them brown also. Then take them out, and put in two teaspoonfuls of curry powder, and fry it till all the butter is absorbed. Now put back the onions and meat into the pan with the curry powder, and pour sufficient milk over the whole to cover it, squeeze in a little lemon-juice, add a spoonful of salt, and let the whole stew very gently till all the liquid is absorbed, and like a paste over the meat. It is essential that this curry be cooked in a stew, not in a frying, pan. Buttermilk may be used if preferred ; in that case leave out the lemon-juice.

TO BOIL THE RICE.

It should first be well washed, and then put in plenty of water, not less than a quart to a quarter of a pound of rice. This may be either hot or cold. It must be boiled as fast as possible, and will require about twenty minutes. When the water assumes a white appearance it is usually done enough ; but the rice should be tried to be sure it is soft. Pour the water off, and lay the rice on a sieve to drain, covered over with a cloth. As soon as all the moisture is absorbed it is ready to serve, and should be quite soft, and each grain separate.

THE WESTERN CURRY.

Take a young fowl and divide it as for a fricassée, removing all the skin and fat ; mix a teaspoonful of cayenne pepper with two tablespoonfuls of curry powder ; rub it well into the fowl. Cut eight large-sized onions into shreds ; put a quarter of a pound of butter into a clean frying-pan, and set it over a clear fire ; take great care that the butter neither burns nor oils. As soon as it is well browned, put the fowl into it, keeping it on the fire and turning it frequently with a fork till it is well browned on both sides. Have ready a stew pan which has been previously heated ; place the fowl in it, and put the onions into the frying-pan till they are browned ; then add them to the fowl in the stew pan, with a quarter of a pint of new milk, twenty almonds blanched and pounded, the juice of one lemon, a little salt, and a wineglassful of fresh sorrel-juice ; put the stew pan on a gentle fire, and let it simmer, but not boil, for an hour and a half, frequently shaking it. Serve very hot.

CURRY POWDER FOR THE ABOVE.

The best turmeric six ounces, coriander seed ten ounces, cummin seed two ounces, well pounded and sifted to-

gether. Cayenne and black pepper to be added to taste when the curry is made.

TO BOIL THE RICE.

Wash the rice thoroughly in cold water; have some water boiling very fast (there should be plenty of it), and throw the rice in; boil about a quarter of an hour. To ascertain if it is done enough, rub a grain in your fingers, if it goes quite down, it is done enough; strain it into a colander; pour a cup of cold water over it, and put it back into a covered saucepan near the fire till ready to serve.

PICKLES.

INDIAN PICKLE.

One gallon of vinegar, and a quarter of a pound of garlic, half a pound of salt, a quarter of a pound of ginger, two ounces of white mustard-seed, two teaspoonfuls of cayenne pepper; mix all well together; lay any vegetables you wish to pickle, such as onions, cauliflowers, French beans, radish pods, gherkins, capsicums, etc., in salt for three days; then put them into the pickle-bottle, and cork, and in three weeks they will be fit for use.

HOT PICKLES.

One gallon of vinegar, two pounds of mustard-seed, one pound of long pepper, one of black pepper, two pints of Chili vinegar, a bottle of Cayenne pepper, six pieces of horse-radish the size of an egg, sliced, and two cloves of garlic. All these ingredients must be well boiled, and put in a jar till it cools; then put in enough turmeric to colour it with, or cover the jar till the pickle is quite cold, when you must boil it again; have ready prepared the different vegetables you mean to pickle—cabbages, cut cauliflowers, and French beans, shoots of young elder, celery, radish roots, apples, cucumbers, etc. These should be dried some days previously in the sun. If dusty, they must be cleaned by pouring boiling vinegar over them; take them out, drain, and let them lie a night; then put them into the pickle, and tie the jar or bottle down with a bladder.

If, after some months, you find there is not sufficient vinegar, pour off the pickle, and boil it up again with a quart of plain and a pint of Chili vinegar, adding another ounce of mustard-seed. These receipts are for a large quantity ; but if smaller the same proportions must be observed.

PICKLE FOR HAM OR TONGUES.

Boil twenty pounds of salt in two gallons of water, skimming it well ; then add one pound of saltpetre three pounds of sugar, one ounce of cloves, the same each of mace and allspice, two ounces of whole pepper, garlic, shallots, thyme, and bay-leaves ; boil it for a quarter of an hour, then put it by to cool ; when cool pour into oval crocks ready to receive the tongues or ham. The tongues should be well cleaned before putting them in by rubbing them with common salt, and laying them on a sloping board to drain for a night. This is a very good receipt.

CHICAGO PICKLE.

Four gallons of water, six ounces of common salt, four ounces of saltpetre, eight ounces of brown sugar ; boil it well and strain it. When cold you may put in beef, mutton, pork, or tongues. Mind that the meat is covered with brine ; and in nine or ten days it will be fit for use, but it will keep in the pickle quite good for two or three months. The pickle should be reboiled and strained once a month.

AMERICAN PICKLE.

To eight pints of cold spring water add seven pounds of large salt, half a pound of saltpetre, and one pound of treacle ; mix all well together, and it is then fit to receive the meat—pork, beef, or tongues. In this pickle they never get hard. It will keep good three or four months, according to the quantity of meat that is put into it.

PICKLED RED CABBAGE.

Choose the cabbage of a deep red colour, take off the outer leaves and cut the heart into strips. Put a layer of the cabbage into a sieve, sprinkle it with salt, then another layer of cabbage and of salt until all is used; when it has stood twenty-four hours squeeze and put it into a jar. If convenient add a beetroot sliced; it may be used raw, but is better if baked or boiled. For a large cabbage, boil an ounce of whole ginger crushed, an ounce of black peppercorns, and half an ounce of allspice in a pint of vinegar for ten minutes. Mix this with the cabbage and fill up the jar with vinegar. Let this stand for a day, then fasten down and keep as air-tight as possible.

LEMON PICKLE.

Grate the peel lightly from a dozen lemons; let them remain in salt and water for nine days, rubbing them with fresh salt every day. When taken out wipe them with a cloth; then put them in a stewpan, with three pints of vinegar, two ounces of mixed spice, and half an ounce of turmeric. Let the lemons boil in the pickle for fifteen minutes, put them in a jar, pour the pickle over, and when cold tie down with a bladder. The peel which has been grated from the lemons should be mixed with double its weight of sifted sugar, and will be useful for flavouring puddings. It should be kept in a bottle closely corked, or the grated peel may be dried quickly on the hot plate and be put away in a bottle for future use.

PICKLE (*an excellent*).

Equal quantities of medium-sized onions, cucumbers and sauce-apples; $1\frac{1}{2}$ teaspoonful of salt, $\frac{3}{4}$ teaspoonful of cayenne, 1 wineglassful of sherry; vinegar;—slice suffi-

cient cucumbers, onions and apples to fill a pint stone jar, taking care to cut the slices very thin ; arrange them in alternate layers, adding at the same time salt and cayenne in the above proportion ; pour in the soy and wine, and fill up with vinegar. It will be fit for use the day it is made. *Seasonable* in August and September.

PICKLE, Indian (*very superior*).

To each gallon of vinegar allow 6 cloves of garlic, 12 shailots, 2 sticks of sliced horseradish, $\frac{1}{4}$ lb. of bruised ginger, 2 oz. of whole black pepper, 1 oz. of long pepper, 1 oz. of allspice, 12 cloves, $\frac{1}{4}$ oz. of cayenne, 2 oz. of mustard-seed, $\frac{1}{4}$ lb. of mustard, 1 oz. of turmeric ; a white cabbage, cauliflowers, radishpods, French beans, gherkins, small round pickling-onions, nasturtiums, capsicums chilies, &c. Cut the cabbage, which must be hard and white, into slices, and the cauliflowers into small branches ; sprinkle salt over them in a large dish, and let them remain two days ; then dry them, and put them into a very large jar, with garlic, shallots, horseradish, ginger, pepper, allspice and cloves, in the above proportions. Boil sufficient vinegar to cover them, which pour over, and, when cold cover up to keep them free from dust. As the other things for the pickle ripen at different times they may be added as they are ready : these will be radishpods, French beans, gherkins, small onions, nasturtiums, capsicums, chilies, &c., &c. As these are procured, they must, first of all, be washed in a little cold vinegar, wiped, and then simply added to the other ingredients in the large jar, only taking care that they are *covered* by the vinegar. If more vinegar should be wanted to add to the pickle, do not omit first to boil it before adding it to the rest. When you have collected all the things you require, turn all out in a large pan, and thoroughly mix them. Now put the mixed vegetables into smaller jars, without any of the

vinegar; then boil the vinegar again, adding as much more as will be required to fill the different jars, and also cayenne, mustard-seed, turmeric, and mustard, which must be well mixed with a little cold vinegar, allowing the quantities named above to each gallon of vinegar. Pour the vinegar boiling hot over the pickle, and when cold, tie down with a bladder. If the pickle is wanted for immediate use, the vinegar should be boiled twice more, but the better way is to make it during one season for use during the next. It will keep for years, if care is taken that the vegetables are quite covered by the vinegar.

PICKLE, Mixed (*very Good*).

To each gallon of vinegar allow $\frac{1}{4}$ lb. of bruised ginger, $\frac{1}{4}$ lb. of mustard, $\frac{1}{4}$ lb. salt, 2 oz. of mustard-seed, $1\frac{1}{2}$ oz. of turmeric, 1 oz. of ground black pepper, $\frac{1}{4}$ oz. of cayenne, cauliflowers, onions, celery, sliced cucumbers, gherkins, French beans, nasturtiums, capsicums. Have a large jar, with a tightly-fitting lid, in which put as much vinegar as required, reserving a little to mix the various powders to a smooth paste. Put into a basin the mustard, turmeric, pepper, and cayenne; mix them with vinegar, and stir well until no lumps remain; add all the ingredients to the vinegar, and mix well. Keep this liquor in a warm place, and thoroughly stir every morning for a month with a wooden spoon, when it will be ready for the different vegetables to be added to it. As these come into season, have them gathered on a dry day, and, after merely wiping them with a cloth, to free them from moisture, put them into the pickle. The cauliflowers, it may be said, must be divided into small bunches. Put all these into the pickle raw, and at the end of the season, when there have been added as many of the vegetables as could be procured, store it away in jars, and tie over with bladder. As none

of the ingredients are boiled, this pickle will not be fit to eat till 12 months have elapsed. Whilst the pickle is being made, keep a wooden spoon tied to the jar; and its contents, it may be repeated, must be stirred every morning.

PICKLE (*for Tongues or Beef*).

One gallon of soft-water, 3 lbs. of coarse salt, 6 oz. of coarse brown sugar, $\frac{1}{2}$ oz. of saltpetre. Put all the ingredients into a saucepan, and let them boil for $\frac{1}{2}$ an hour, clear off the scum as it rises, and when done pour the pickle into a pickling-pan. Let it get cold, then put in the meat, and allow it to remain in pickle from 8 to 14 days according to the size. It will keep good for 6 months if well boiled once a fortnight. Tongues will take one month or 6 weeks to be properly cured; and, in salting meat, beef and tongues should always be put in separate vessels. A moderate-sized tongue should remain in the pickle about a month, and be turned every day.

PICKLES, (*Universal*).

To 6 quarts of vinegar allow 1 lb. of salt, $\frac{1}{2}$ lb. of ginger, 1 oz. of mace, $\frac{1}{2}$ lb. of shallots, 1 table-spoonful of cayenne, 2 oz. of mustard-seed, $1\frac{1}{2}$ oz. of turmeric. Boil all the ingredients together for about 20 minutes; when cold, put them into a jar with whatever vegetables you choose, such as radish-pods, French beans, cauliflowers, gherkins, &c. &c., as these come into season; put them in fresh as you gather them, having previously wiped them perfectly free from moisture and grit. This pickle will be fit for use in about 8 or 9 months.

Note.—As this pickle takes 2 or 3 months to make,—that is to say, nearly that time will elapse before all the different vegetables are added,—care must be taken to keep the jar which contains the pickles well covered, either

with a closely fitting lid, or a piece of bladder securely tied over, so as perfectly to exclude the air.

PICKLES.

Although pickles may be purchased at shops at as low a rate as they can usually be made for at home or perhaps even for less, yet we would advise all house-wives, who have sufficient time and convenience, to prepare their own. The only general rules perhaps, worth stating here,—as in the recipes all necessary details will be explained—are, that the vegetables and fruits used should be sound, and not over-ripe, and that the very best vinegar should be employed.

PICCALILLY.

One pound of ginger ; one pound of garlic ; one pound of black pepper ; one pound mustard seed ; three-quarters of an ounce of turmeric ; a little Cayenne pepper ; one quart of vinegar.

Take one pound of ginger, let it lie in salt and water one night, then cut it in thin slices ; take one pound of garlic, peel, divide, and salt it three days, then wash and dry it in the sun on a sieve ; take the pound of black pepper, the mustard seed, and the turmeric bruised very fine, and a little Cayenne pepper ; put all these ingredients into a quart jar, with the vinegar boiled and poured over them, and when cold fill the jar three-parts full, and let it stand for a fortnight. Everything you wish to pickle must be salted and dried in the sun for three days. The jar must be full of liquor, and after it is finished for use, stop it down for six weeks or two months before fit for use. The vinegar must be thrown over when the spices and garlic are hot.

Time.—Ten weeks altogether.

MELON MANGOES.

Late, small, smooth, green melons ; sliced horseradish ; very small cucumbers ; green beans ; small white onions ; mustard seed ; capsicums ; whole pepper ; cloves, allspice, and vinegar.

Get some late, smooth, green melons, the size of a tea-cup, take a piece from the stem end large enough to allow you to take the seeds from the inside scrape out all the soft part, without cutting the other, then secure each piece to its own melon ; lay them in rows in a stone or wooden vessel as you do them. Make a strong brine of salt and water, pour it over the melons, and let them remain twenty-four hours. Prepare the following stuffing :—Sliced horseradish, very small cucumbers, green beans, capsicums, small white onions, and the spice. Put the beans with the onions in a little water ; having peeled them, and set them over the fire, give them one scald, and spread them out to cool ; scald the pickles, and set them to cool ; rinse the melons in clear water, wipe each dry, and put a cucumber, one or two small onions, two or three beans, one capsicum, sliced horseradish, and mustard seed into each melon, put on the piece belonging to it, and sew it with a coarse needle and thread ; lay them in stone jars, or one jar, the cut side up. When all are in, strew over the cloves and pepper, make a sufficient quantity of vinegar boiling hot, pour it over them, cover the jar with a folded towel, and let them stand all night ; then drain off the vinegar, make it hot, pour it over the melons, and cover them as before, repeat this scalding four or five times, if necessary, until the mangoes are a fine green ; three times is generally enough. Be sure that the melons are green and fresh gathered ; the proper sort are the last on the vines, and very firm.

Should you wish to keep some until the next summer, choose the most firm, put them in a jar, and cover them

with fresh vinegar, tie thick paper several thicknesses over them, and set them in a dry place.

Time.—Five days.

CUCUMBER MANGOES.

Cucumbers ; to every gallon of vinegar—one ounce of mace ; one ounce of cloves ; two ounces of ginger ; two ounces of long pepper ; two ounces Jamaica pepper ; three ounces of mustard seed ; four ounces of garlic ; and some horseradish.

Take the largest cucumbers you can get, before they are too ripe, or yellow at the ends, cut a piece out of the side of each, and take out the seeds with a teaspoon ; put them into very strong salt and water for eight or nine days, or until they are very yellow, stirring them two or three times each day ; then put them into a pan with a large quantity of vine leaves both under and over them, pour the salt and water they came out of over the cucumbers, and set the pan over a very slow fire for four or five hours, till they are a bright green ; then take them out and drain them on a hair sieve. When they are cold, put into them a little horseradish, then mustard seed, two heads of garlic, a few pepper corns, a capsicum, then horseradish and the same as before, until you have filled them, then take the piece you have cut out, and sew it on with a needle and thread, repeating this to each cucumber. Put into a stewpan a gallon of vinegar, or as much as your cucumbers may require, and to every gallon add one ounce of mace, the same of cloves, two of ginger sliced, two of long pepper, and the same of Jamaica pepper, three ounces of mustard-seed tied up in a bag, four ounces of garlic, and a stick of horseradish cut in slices. Boil all these ingredients for about five minutes, then pour it upon your pickles, which have been previously placed in jars. Tie them down close, and set them by for use.

Time.—Five hours over the fire.

TO PICKLE CUCUMBERS.

Brine ; vinegar ; whole pepper ; mustard-seed ; allspice , and cucumbers ; a small piece of alum.

Make a brine of salt and water which will bear an egg ; let your cucumbers or gherkins remain in that for twenty-four hours ; then take them from the brine, and lay them in a pan. Make a sufficient quantity of vinegar boiling hot, adding whole pepper, allspice, and mustard seed, pour it over the pickles, and let them remain until the next day, then drain it off, boil it again, pour it over, and cover the pickles with a thickly-folded cloth ; drain off the vinegar the next day, add a few bits of alum the size of a pea to it, make it boiling hot, and again pour it over the pickles ; let them remain for a day or two, then cut one across, and if it is not green through, scald the vinegar again and pour it over them. In a few days divide the pickles, and put them of an equal size into jars, cover them with the cold vinegar, and cover them down for use.

Or they may be put into jars for immediate use, with a cloth folded over the top, and a plate over the cloth.

Time.—Ten days.

TO PICKLE PLUMS LIKE OLIVES.

Green plums ; vinegar ; mustard seed, and salt.

Make a pickle of vinegar, mustard seed, and salt, make it boiling hot, then pour it over green plums, gathered before they begin to turn, or before the stone is formed ; let them stand all night, then drain off the vinegar, make it hot again, and pour it over the plums. When cold, cover them closely over.

Time.—Twenty-four days.

TO PICKLE PEACHES.

Peaches ; one gallon of vinegar ; four pounds of brown sugar ; five or six cloves in each peach.

Take some sound cling-stone peaches, remove the down with a brush ; make the vinegar hot, add to it the sugar, boil and skim it well, stick five or six cloves into each peach, then pour the vinegar boiling hot over them, cover them over, and set them in a cold place for eight or ten days ; then drain off the vinegar, make it hot, skim it, and again pour it over the peaches, let them become cold, then put them into glass jars, and secure them as for preserves.

Time.—Eight or ten days.

WALNUTS PICKLED BLACK.

Walnuts ; vinegar.

To every two quarts of vinegar—half an ounce of mace ; half an ounce of cloves ; the same of black pepper, Jamaica pepper, ginger, and long pepper ; two ounces of salt.

Gather the walnuts when the sun is on them and before the shell is hard, which may be known by running a pin into them. Put them into strong salt and water for nine days, stir them twice a day, and change the water every three days ; then place them on a hair sieve and let them remain in the air until they turn black ; put them into stone jars and let them stand until cold, then boil the vinegar three times, pour it over the walnuts, and let it become cold between each boiling ; tie them down with a bladder, and let them stand three months. Then make a pickle with the above proportions of spice, vinegar, and common salt, boil it ten minutes, pour it hot on the walnuts, and tie them over with paper and a bladder.

TO PICKLE MUSHROOMS.

Some button mushrooms ; pepper and salt ; two or three cloves, and a very little mace ; some vinegar.

Gather some mushroom buttons, wipe them very clean with a small piece of flannel dipped in vinegar, put them into an iron saucepan with pepper, salt, two or three cloves, and a very little mace pounded ; let them stew over the fire, and after they have produced a great deal of liquor, let them stand by the fire till they have consumed all that liquor up again ; but the saucepan must be shaken now and then to prevent their sticking to the bottom. Put them into large-nosed bottles, and pour *cold* vinegar that *has been boiled* over them, and then cork them up.

They will keep for seven years. If the vinegar should dry away, add a little more. Should they be wanted to put over a broiled fowl or veal cutlets, take a few out of the bottle and pour some boiling water over them to take off the sourness, then put them immediately over the cutlets.

BROWN MUSHROOMS.

Mushrooms ; vinegar ; cloves ; mace ; allspice ; and whole pepper.

Choose the mushrooms of nearly a pink colour underneath, clean them thoroughly, put them into a pan that will close, in layers sprinkled with salt, and let them stand two days ; then add some whole pepper. Again cover them close, and stand them in the oven for an hour. Strain off the liquor and boil it for half an hour with the cloves, mace, and allspice ; then put in the mushrooms for a short time, remove the stewpan from the fire, and when perfectly cold, put them into a glass or stone jar, and add a little vinegar.

Time.—One hour and-a-half over the fire.

TO PICKLE RADISH PODS.

Radish pods ; one quart of white wine vinegar ; two blades of mace ; two ounces of ginger ; one ounce of long pepper, and some horseradish.

Gather the radish pods when they are quite young, and put them into salt and water all night. The next day boil the salt and water they were laid in, pour it upon the pods, and cover the jar to keep in the steam. When it is nearly cold, make it boiling hot, and pour it on again, and continue doing so till the pods are quite green ; then put them into a sieve to drain, and make a pickle for them of white wine vinegar, the mace, ginger, long pepper, and horseradish, pour it boiling hot upon the pods, and when it is almost cold make the vinegar twice as hot as before, and pour it upon them. Tie them down closely, and set them in a dry place.

TO PICKLE FRENCH BEANS.

French beans ; vinegar ; a blade of mace ; whole pepper and vinegar ; two ounces of each.

Gather the beans when they are young, and put them into strong salt and water until they become yellow ; drain the salt and water from them, and wipe them quite dry. Then put them into a stone jar with a small piece of alum, boil the vinegar with the mace, ginger, the whole pepper, and pour it boiling on the beans every twenty-four hours, preventing the escape of steam. Continue this for a few days until they become green. Put them by in bottles for use.

TO PICKLE CAULIFLOWERS.

Three ounces of coriander seed ; one ounce of mustard seed ; one ounce of ginger ; half an ounce of mace ; half an ounce of nutmeg ; three quarts of vinegar.

Gather on a dry day some of the whitest and closest cauliflowers you can procure, break them into bunches and *scald* them in salt and water, taking care they do not boil, or it would spoil their colour. Set them to cool, covering them over; then put them on a colander, sprinkle them with salt, and let them drain for a day and night. Then place the bunches in jars, pour boiling salt and water over them, and let them remain all night; then drain them through a hair sieve, and put them into glass jars. Boil the vinegar with the ginger, mustard, nutmeg, and coriander seed, and when cold pour it over the cauliflowers, and tie them closely over.

TO PICKLE BEETS.

Three quarts of vinegar; half an ounce of mace; half an ounce of ginger; some horseradish; the beets.

Boil the beets from three-quarters of an hour to an hour and-a-half, according to their size, cut them into any form you please, or gimp them in the shape of wheels, and put them into a jar. Boil three quarts of vinegar with the mace, ginger, and a few slices of horseradish, and pour it while very hot over the roots, tie them over, and set them in a dry place.

Time.—Three quarters of an hour to one hour and-a-half.

TO PICKLE ONIONS.

Onions; vinegar; ginger; and whole pepper.

Take some nice onions; peel and throw them into a stewpan of boiling water, set them over the fire, and let them remain until quite clear, then take them out quickly, and lay them between two cloths to dry. Boil some vinegar with the ginger and whole pepper, and when cold, pour it over the onions in glass jars, and tie them closely over.

TO PICKLE CAPSICUMS.

Some capsicums ; vinegar ; three-quarters of an ounce of mace ; three-quarters of an ounce of nutmeg ; salt and water ; one quart of vinegar to the above quantity of spice.

Pick some fine capsicums with the stalks on, just before they turn red, and remove the seeds by opening a small place at the side. Set them in strong salt and water for three days, changing it three times, then take them out and place them between a thick cloth to become dry. Put them into a jar, and cover them with vinegar previously boiled with the mace and grated nutmeg, and let get cold.

TO PICKLE GHERKINS.

Two quarts of water ; one pound of salt ; two quarts of white wine vinegar ; a quarter of an ounce of cloves ; a quarter of an ounce of mace ; half an ounce of allspice ; half an ounce of mustard seed ; half a stick of horseradish ; three bay leaves ; two ounces of ginger ; half a nutmeg ; and a little salt.

Put the salt and water into an earthen jar, and throw in the gherkins ; let them remain for two hours, and then drain them on a sieve, and when thoroughly dry, put them into jars. Boil the vinegar with the cloves, mace, allspice, ginger, mustard seed, horseradish, bay leaves, nutmeg, and salt, and pour it over the gherkins, cover them closely over and let them stand twenty-four hours, then put them in a stewpan, and set them over the fire to *simmer* until they are green, taking care they do not boil, for that would spoil their colour ; then put them into jars or wide-mouthed bottles, and cover them over until they are cold. Tie the corks over with leather, and set them in a dry place.

TO PICKLE TOMATOES.

One peck of tomatoes ; vinegar ; one ounce of cloves ; and white pepper ; two ounces of mustard seed.

Prick each tomato with a fork, to allow some of the juice to exude, put them into a deep pan, sprinkle some salt between each layer, and let them remain for three days covered, then wash off the salt, and cover them with a pickle of *cold* vinegar, which has been boiled with the tomato juice, the mustard seed, cloves and pepper. It will be ready for use in ten or twelve days, and is an excellent sauce for roast meat of any kind.

TO PICKLE BARBERRIES.

Take a quantity of barberries not over ripe, pick off the leaves and dead stalks, put them into jars with a large quantity of strong salt and water, and tie them down with a bladder. When you see a scum rise on the barberries put them into fresh salt and water, cover them close and set them by for use.

OR—

One quart of white wine vinegar ; one quart of water ; one pound of coarse sugar ; half a pound of salt.

Take a quart of white wine vinegar, add the same quantity of water, to which put one pound of coarse sugar, then take the worst of the barberries and put them into this liquor ; boil the pickle carefully, taking off the scum until it assumes a fine colour, adding to every pound of sugar, half a pound of salt. Let it stand until cold, then strain it through a coarse cloth, and let it settle, place your bunches of fresh barberries in glasses, pour the liquor clear over them, and tie them closely down with a bladder.

Time.—Half an hour.

PICKLED OYSTERS.

One hundred oysters to each $\frac{1}{2}$ pint of vinegar, 1 blade of pounded mace, 1 strip of lemon-peel, 12 black peppercorns.

Get the oysters in good condition, open them, place them in a saucepan, and let them simmer in their own liquor for about ten minutes, very gently; then take them out one by one, and place them in a jar, and cover them, when cold, with a pickle made as follows:—Measure the oyster-liquor; add to it the same quantity of vinegar, with mace, lemon-peel, and pepper, in the above proportion, and boil it for five minutes; when cold, pour over the oysters, and tie them down very closely, as contact with the air spoils them.

GREEN TOMATO SOY.

Two gallons tomatoes, green, and sliced with peeling, 12 good-sized onions, also sliced, 2 quarts vinegar, 1 quart sugar, 2 tablespoonfuls black pepper, ground, 1 tablespoonful allspice, 1 tablespoonful cloves.

Mix all together and stew until tender, stirring often lest they should scorch. Put up in small glass jars.

This is a most useful and pleasant sauce for almost every kind of meat and fish.

SWEET TOMATO PICKLE. (*Very Good.*)

Seven lbs. ripe tomatoes, peeled and sliced, $3\frac{1}{2}$ lbs. sugar, 1 oz. cinnamon and mace mixed, 1 oz. cloves, 1 quart vinegar.

Mix all together and stew an hour.

VEGETABLES.

TO BOIL POTATOES.

They should always be boiled in their skins, and are best served in them ; but for those who dislike this, the skins can easily be removed before serving them. Choose them as much as possible of a size, that they may all be equally done ; put them into a pot with barely sufficient water to cover them, and plenty of salt. As soon as the skins begin to crack, lift the pot from the fire, and drain off every drop of water ; then either lay a cloth over the pot or put the lid on, not quite close, so that the steam may escape, and return them to the fire or set the pot close to it, till they are thoroughly done and quite dry. Some people, when the potatoes are boiling, drain off half the boiling water and replace it with cold, which is supposed to make them more mealy at the heart.

BROILED POTATOES.

When your potatoes are boiled, skin them, and lay them on a gridiron over a clear brisk fire, and turn them till they are brown all over.

ROASTED POTATOES

Should be first parboiled, then skimmed and dredged with flour, and put in the dripping-pan, under the joint that is roasting, about an hour before it is ready to serve.

They should be browned all over, and carefully drained from the dripping.

BAKED POTATOES

Are best done in a Dutch oven; choose large ones; wash them very carefully, and put them in the oven in their skins. They require a long time doing; if large, about two hours. They should be eaten with cold butter, pepper, and salt.

POTATO FRITTERS (SCOTCH).

Parboil half a dozen, or more if required, large kidney potatoes, cut them in slices about the thickness of a crown piece, beat up a couple of eggs with a table-spoonful of finely-grated bread-crumbs, and an equal quantity of lean ham grated. Dip each slice of potato in this mixture, and fry in plenty of good olive-oil.

FRIED MASHED POTATOES.

Roast twelve fine potatoes in the oven. When done, take out the insides and form them into a ball. When cold, put them into a mortar with a piece of butter half the size of the ball; pound them well together; season with a little salt and pepper, and a little minced shallot and parsley. Mix them with eight yolks and two whites of eggs. Form them into balls about the shape and size of a small egg. Bread-crumbs them twice over; and fry them of a light brown colour in a stew-pan of hot lard. This is good to garnish roast meat, &c.

FRIED POTATOES.

Cut raw potatoes into the shape and size of large corks and then into thinnish slices; throw them into hot clari-

fied butter, and fry till they are crisp and of a good brown. Drain all the grease from them on a cloth, and serve very hot on a napkin, and sprinkle them over with a little fine salt.

MASHED POTATOES.

The potatoes should be first thoroughly well boiled, carefully remove all defects or hard bits ; mash them very small with a wooden spoon, adding as much cream as will make them the right consistence, and season with pepper and salt ; or, instead of cream, you may use butter and boiling milk, and they can be browned after they are dressed in the dish they are to be served on in the oven.

POTATO SOUFFLÉS.

Roast eight potatoes in the oven ; when they are quite done scoop out the insides and mash them up with a little bit of butter and a small quantity of cream, some pepper and salt ; mix thoroughly. Whip four whites of eggs to a froth, and mix with the potatoes ; then fill the skins, having cut them low enough to be of a good shape, and put them into the oven for eight minutes ; after which, serve them up as quick as possible. Large even potatoes should be chosen.

POTATO CHIPS.

Cut raw potatoes into neat round slices rather more than an inch thick, and then into thin spiral shavings, going round and round in the way you peel an apple ; throw these carefully into hot lard or oil ; fry them very crisp of a light brown, and serve as hot as possible. A little salt should be sprinkled over them.

TO STEW PEAS.

The peas should be young. Put them, with a bit of butter, a sprig of mint, and one of parsley, tied together, and a lump of sugar, into a stew-pan, and cover them up close. Stew them till they are soft; take out the mint and parsley; add a little stock and a pinch of flour; mix well together, and stew till they come to a boil.

PEAS À LA CRÈME.

Take two quarts of very young green peas, toss them up with a bit of butter, and let them stew over a gentle fire; add a little bunch of parsley and chives. When they are nearly ready, season them with a little salt and pepper; remove the parsley and chives, and mix about a wine-glassful of cream, sweetened with a little sugar, with them.

PEASE PUDDING.

One pint of peas and one potato; boil till they are quite soft; then rub them through a sieve; tie them tight in a cloth, and boil ten minutes. Some salt should be added before the pudding is tied up.

WHITE BEANS.

White beans when new and fresh must be put into boiling water, but if they are old and dry they should be soaked for an hour in cold water before you boil them. Put them on to boil in cold water, and if more is required before they are done, replenish also with cold; boil them very tender, and put into a stew-pan a quarter of a pound of fresh butter, a little finely-minced parsley, some pepper and salt, and then the beans, previously

well drained; keep shaking the stewpan, but do not touch the beans for fear of breaking them; squeeze in the juice of half a lemon, and serve very hot.

HARICOTS STEWED FOR ROAST MUTTON.

Soak a pint of white beans in water for a few hours; let them boil gently till quite tender, but not broken, strain the water off, and add to the beans two ounces of butter, two minced shallots, pepper and salt, and a pint of either béchamel or cullis, according as you wish them white or brown; let all stew a few minutes, and serve with roast leg of mutton.

FRENCH BEANS STEWED.

Cut off the stalks and remove the fibres, shred them fine, and wash them in salt and water; put them on to boil in a good deal of water, with plenty of salt in it, which preserves their greenness. When they are about half done drain them, and put them into a stewpan with three spoonfuls of good broth, some cream, a piece of butter rolled in flour, salt, and pepper; stew gently till quite tender, and serve hot.

STEWED CARROTS.

Half-boil and carefully scrape them; then slice them into a stewpan; add half a teacupful of broth, the same of cream, and some salt and pepper; simmer till they are very tender, but not broken; ten minutes before serving add a small piece of butter rubbed in flour, and some minced parsley; the latter may be omitted if not liked; a little sugar is a great improvement.

MASHED TURNIPS, CARROTS, OR PARSNIPS.

Peel some turnips; wash and boil them in salt and water. When done enough, press all the water out and pound them well in a mortar; then put them into a stewpan with a quarter of a pound of fresh butter, a little salt, half a pint of cream, and a teaspoonful of flour; mix thoroughly; make it very hot and serve. Proceed exactly the same for carrots and parsnips. Never rub through a sieve, for then it becomes a purée not a mash.

TURNIPS.

Trim about two dozen turnips in the shape of small pears; if quite young, which is best, leave them their own shape; put them into a stewpan with a small piece of butter, two ounces of pounded sugar, a very little salt, and half a pint of good broth; set them on to simmer very gently over a slow fire for about forty minutes. When they are nearly done, place the stewpan over a brisk fire to reduce the sauce to a glaze, rolling the turnips about in it at the same time, but with great care to avoid breaking them; dish, and pour the glazed sauce over them.

STEWED TURNIPS.

Take ten or twelve good-sized turnips, cut them in small pieces, scald them in boiling water, and drain them; put them in a stewpan with a bit of butter, and turn them often till they acquire a colour; then put in a pinch of flour, a little salt and pepper, two minced shallots; moisten with broth, and stew over a gentle fire till the turnips fall into a sort of thick cream; then rub them through a sieve, and they are ready to serve. Under mutton cutlets, etc.

COLCANNON.

Chop an equal quantity of boiled cabbage and potatoes, add two ounces of butter, pepper, and salt, and fry them together; some onions or carrots may also be added, if liked. Cabbages should always be boiled in two waters, and the water skimmed, and take about an hour to cook.

TO STEW RED CABBAGE.

Split a red cabbage, cut it across in thin slices, throw it into salt and water, then put it into a clean saucepan, with some broth and a piece of butter rolled in flour; add pepper and salt, a glass of vinegar, and a little bit of bacon. Let it stew till tender, take out the bacon, and serve. It is good with sausages, stewed partridges, etc.

BRUSSELS SPROUTS.

Boil them a few minutes in water, and then stew them till tender in some good gravy, with a little salt and pepper. They may also be served with a white sauce or *passé au beurre*. Boil them first, and then toss them in a frying-pan, with a little butter. Do not let them brown.

TO BOIL ONIONS.

Peel and soak them in cold water, put them into boiling milk and water, and boil till tender. Roast onions should be done with all the skin on, and parboiled before putting them in front of the fire or in a Dutch oven to brown. Bermuda onions should be parboiled, and then stewed in good broth till it comes to a demiglaze.

STEWED ONIONS.

Peel four large onions, and put them into a quart of strong broth, with three-quarters of a pound of fine white sugar and a pinch of salt. Put this into a stewpan, cover it close, and set it in the oven. They will require from six to eight hours' cooking. The broth should be reduced to quite a glaze.

STEWED CAULIFLOWER.

Pick and clean them well, boil them but only partially; set them to drain, then put them into a saucepan with some veal stock, and let them simmer till tender. Now, set the saucepan on the stove over a brisk fire; thicken the sauce with a piece of butter the size of a walnut rolled in flour, add a squeeze of a lemon, and serve.

CAULIFLOWER AU GRATIN

Prepare and boil a cauliflower, drain it, and put it on the dish in which it is to be served; prepare a sauce with grated parmesan cheese, a piece of butter, some pepper and salt, a little lemon juice, and the yolks of two eggs beaten in cream; beat and mix all well together, pour it over the cauliflower, grate parmesan cheese over the top, put the dish in the oven, and bake for twenty minutes. Brown the top with a salamander.

CAULIFLOWER A LA BECHAMEL.

Remove all the green leaves and divide it in good-sized pieces, parboil, and then stew it till tender in a little veal broth, with salt, pepper, and a little bit of mace. When done, take it out, pour a rich béchamel (see Sauces) over it, and serve.

STEWED CELERY.

Wash and trim off the outer leaves ; put it on to boil ; when it is tender take it out and squeeze it well ; then place it in a stewpan with some good veal broth, and simmer it over a gentle fire. When reduced enough, thicken the sauce with a bit of butter the size of a walnut rolled in flour, add a few drops of vinegar or a squeeze of lemon, and serve.

CELERY A LA CREME.

Trim and wash ; if the heads are large, halve them and cut them into lengths to suit your dish ; put them into a stewpan with a cup of weak broth or veal gravy ; stew till tender ; add two tablespoonfuls of cream, a piece of butter rolled in flour, salt, pepper, and a little white sugar. Simmer together a few minutes and serve.

ASPARAGUS A LA CREME.

Cut the green part of the asparagus in pieces an inch long, and blanch them in boiling water ; then toss them in a stewpan in a little butter or lard over the fire, but take care not to make them greasy. Add to them some cream, a bunch of herbs, a little pepper and salt ; let them stew till tender. Before serving beat up two yolks of eggs in a little cream with a teaspoonful of sugar ; add it to the sauce ; mix well, make it hot and serve.

TO BOIL ASPARAGUS.

Scrape the stalks clean, wash them in cold water, tie them up in bundles of about twenty-five each, cut off the stalks even at the bottom about four inches from the green part ; put them into a stewpan of boiling water

with a handful of salt in it ; let it boil rather quick, and skim it. From twenty to thirty minutes should be enough to do them ; but observe as soon as they are tender to take them out of the water, or they will be spoilt. While they are boiling toast a round of a quartern loaf, about half an inch thick, brown on both sides ; lay it in the middle of the dish and the asparagus over it ; serve melted butter in which you have beaten up the yolk of an egg with them, but separately in a boat. In France asparagus is much liked cold as salad, and eaten with the following sauce :—Vinegar, one tablespoonful ; oil, two ; quarter of a teaspoonful of salt ; half that of pepper. Mix well together, and add a little minced parsley.

TO DRESS SPINACH.

Boil the spinach tender without putting any water to it in a bain marie—*i. e.*, stand the saucepan in boiling water. When it is done squeeze it between two plates, pound it in a mortar, roll it into balls, and throw them into cold water. When you want to use it, put it into a stewpan with some cream and a very little salt and pepper, or a small piece of butter and a few spoonfuls of soup. Let it stew quickly that it may not turn yellow, and stir it well.

STEWED WATER-CRESSES.

Lay the cresses in strong salt and water ; pick and wash them well, and stew in water for about ten minutes ; drain and chop them ; return them to the stewpan, with a bit of butter, some pepper and salt ; stew till tender. Just before serving put in a little vinegar ; serve with fried sippets. It is good with boiled chicken.

VEGETABLE MARROW.

When full grown cut them in four lengthways, remove the seeds, stew them in vinegar and water and fat bacon or butter. When tender, pour over them a béchamel sauce. If small and young, boil them whole. Serve them on toast with a béchamel round them, and a squeeze of lemon-juice over them.

ARTICHOKES.

Boil them in water ; when they are done enough, drain them well. About half an hour is sufficient to cook them if they are young. Toss them in butter in a stewpan, add to them some cream and a bunch of chives and parsley. Let them stew a little, thicken the sauce with the yolk of an egg ; season with salt and a little cayenne.

TO DRESS BEETS AND SMALL ONIONS.

Take two or three beets, wash them clean, and be careful not to break any of the fibres, otherwise they will lose their colour in boiling. Boil them till tender, with two or three dozen button onions. When they are done take off the skins and the outside fibres of the beets and slice it down ; stew it in the following sauce for ten minutes :— Take an ordinary-sized onion, mince it small, and fry it brown in a little butter ; add a little flower and brown that also ; then put in a ladleful of soup, the juice of a lemon, and some salt and pepper. When it is done dish the onions in the centre, the beets and sauce round, and serve very hot.

FRICASSEE OF BEETS.

Boil some beets tender, slice them and put them into a saucepan with some parsley, chives, and sweet herbs

minced fine ; a little bit of shallot, a pinch of flour, salt, pepper, and a spoonful of vinegar or more. Let it boil a quarter of an hour, and it will be ready to serve.

STEWED BEETS.

Bake beets in an oven till they are tender ; take them out, and when they are cold remove the outside, cut them in slices and pour a little vinegar over them ; then put them into a stewpan with as much gravy as will cover them ; simmer for half an hour. Thicken the gravy before serving with some cream in which you have mixed a slice or two of beet beaten up in the mortar to give it a fine colour.

TOMATOES.

Scrape out the inside of eight tomatoes, drain, rub them through a sieve ; add one ounce of bread-crumbs, the same of butter, salt, and a very little cayenne. Put this back into the skins and bake for ten minutes. Serve with a cullis sauce around them.

TOMATOES WITH GRAVY.

Stew the tomatoes whole in some good gravy, drain them on a sieve, and pour over them a little gravy reduced to a half glaze, and a teaspoonful of vinegar in it quite hot.

TOMATOES STEWED.

Stew them in a little fresh butter till quite tender, and squeeze a little lemon-juice over them before serving. Tomatoes are also excellent roasted in the Dutch oven, with only a few little bits of butter to prevent their sticking to the pan. About twenty minutes will cook them.

GRILLED MUSHROOMS.

Choose large fresh mushrooms ; skin them and remove the stalks ; lay them on a dish with a little fine oil, pepper, and salt over them ; let them stand an hour, and then broil on a gridiron over a clear sharp fire. Serve them either dry on a toast or with the following sauce :—Mince the stalks or any spare pieces of the mushrooms fine, put them into a stew-pan with a little broth, some chopped parsley and young onions, butter, and the juice of a lemon, or instead of the two latter the yolk of an egg beat up in some cream. Beat all thoroughly together and pour round the mushrooms.

MUSHROOM TOASTS.

Put some moderate-sized mushrooms skinned and cleaned into a stew-pan with the juice of a lemon, a piece of butter, some pepper and salt, three cloves, some green onions, parsley, and sweet savory, tied up together in a bit of muslin ; set them over a moderate fire, and let them stew gently till nearly dry ; give them a dust of flour, add some veal broth, and let them stew a quarter of an hour. Take out the herbs, etc., and thicken the sauce with two eggs beaten up in a little cream. Cut the top off a French roll, remove the crumb, butter and toast it, and then pour in the mushrooms and sauce, and serve.

RAGOUT OF MUSHROOMS.

Skin and cut them in slices, toss them in melted lard or butter, seasoned with salt, pepper, and minced parsley ; moisten with broth and a spoonful of cullis. Just before serving, add a squeeze of lemon.

BOILED GREEN CORN.

Choose young sugar-corn, full grown, but not hard; test with the nail. When the grain is pierced, the milk should escape in a jet, and not be thick. Clean by stripping off the outer leaves, turn back the innermost covering carefully, pick off every thread of silk, and recover them with the thin husk that grew nearest it. Tie at the top with a bit of thread, put into boiling water salted, and cook fast from twenty minutes to half an hour, in proportion to size and age. Cut off the stalks close to the cob, and send whole to table wrapped in a napkin.

Or, you can cut from the cob while hot, and season with butter, pepper, and salt. Send to table in a root or vegetable dish.

SUCCOTASH

This is made of green corn and Lima beans, although you can substitute for the latter string or butter beans. Have a third more corn than beans, when the former has been cut from the cob and the beans shelled. Put into boiling water enough to cover them—no more—and stew gently together until tender—perhaps half an hour—stirring now and then. Pour off nearly all the water, and add a large cupful of milk. Stew in this, watching to prevent burning, for an hour; then stir in a great lump of butter, a teaspoonful of flour wet with cold milk, pepper and salt to taste. Boil up once, and pour into a deep vegetable dish. If you use string-beans, string and cut up into half-inch lengths before cooking.

STEWED GREEN CORN.

Cut from the cob, and stew fifteen minutes in boiling water. Turn off most of this, cover with cold milk, and stew until very tender, adding, before you take it up, a

large lump of butter cut into bits and rolled in flour. Season with pepper and salt to taste. Boil five minutes and serve.

Cold corn left from dinner should be cut from the cob and stewed a few minutes in a little milk, adding seasoning as above. Or, you can mix it with chopped cold potatoes—Irish or sweet; heat a piece of butter or beef-dripping in a frying-pan, and stir in the mixture until smoking hot. Never throw away a good ear of sweet corn.

ROASTED GREEN CORN.

Turn back the husks upon the stalks, pick off the silk, recover with the husks closely as possible, and roast in the ashes of a wood fire. Eat with butter, salt, and pepper, out of doors, in the forest, or on the beach.

OYSTER-PLANT (*Stewed.*)

Scrape the roots, dropping each into cold water as soon as it is cleaned. Exposure to the air blackens them. Cut in pieces an inch long, put into a saucepan with hot water enough to cover them, and stew until tender. Turn off nearly all the water, and add a cupful of cold milk. Stew ten minutes after this begins to boil; put in a great lump of butter, cut into bits, and rolled in flour; pepper and salt to taste. Boil up once and serve. The taste is curiously like that of stewed oysters.

STRING BEANS.

Break off the tops and bottoms and “string” carefully. Then pare both edges with a sharp knife, to be certain that no remnant of the tough fibre remains. Not one cook in a hundred performs this duty as deftly and thoroughly as it should be done. I have heard several

gentlemen say that they could always tell, after the first mouthful, whether the mistress or the hireling had "strung" the beans. It is a tedious and disagreeable business, this pulling bits of woody thread out of one's mouth when he wants to enjoy his dinner.

Cut the beans thus cleared of their troublesome *attachés*, in pieces an inch long, and lay in cold water with a little salt for fifteen or twenty minutes. Drain them, and put into a saucepan of boiling water. Boil quickly, twenty minutes if well-grown—less if small—at any rate, until tender. Drain in a cullender until the water ceases to drip from them. Dish with a great spoonful of butter stirred in.

SQUASH.

Pare, take out the seeds, cut into small pieces, and stew until soft and tender. Drain, press well, to rid it of all the water, and mash with butter, pepper, and salt. It will take much longer to cook than the summer squash, and before you put it into hot water, should lie in cold at least two hours.

PUMPKIN.

Cut in two, extract the seed, slice, and pare. Cover with cold water for an hour; put over the fire in a pot of boiling water and stew gently, stirring often, until it breaks to pieces. Drain and squeeze, rub through a cullender, then return to the saucepan with a tablespoonful of butter, pepper, and salt to taste. Stir rapidly from the bottom until very hot, when dish, rounding into a mound, with "dabs" of pepper on the top.

PUMPKIN (*Baked.*)

Choose the richest pumpkin you can find; take out the seeds, cut in quarters or eighths, pare, and slice length-

wise half an inch thick. Arrange in layers—not more than two or three slices deep—in a shallow but broad baking-dish. Put a *very* little water in the bottom, and bake very slowly until not only done, but dry. It requires a long time, for the heat should be gentle. Butter each strip on both sides when you dish, and eat hot with bread and butter for tea.

BOILED HOMINY.

Soak over night in cold water. Next day put it into a pot with at least two quarts of water to a quart of the hominy, and boil slowly three hours, or until it is soft. Drain in a cullender, heap in a root-dish, and stir in butter, pepper, and salt.

FRIED HOMINY.

If large, put a good lump of butter or dripping in the frying-pan, and heat. Turn in some cold boiled hominy, and cook until the under side is browned. Place a dish upside down on the frying-pan and upset the latter, that the brown crust may be uppermost.

Eat with meat.

BAKED HOMINY.

To a cupful of cold boiled hominy allow two cups of milk, a heaping teaspoonful of butter, a teaspoonful of white sugar, a little salt, and three eggs. Beat the eggs very light, yolks and whites separately. Work the yolks first into the hominy, alternately with the melted butter. When thoroughly mixed, put in sugar and salt, and go on beating while you soften the batter gradually with the milk. Be careful to leave no lumps in the hominy. Lastly stir in the whites, and bake in a buttered pudding-dish until light, firm, and delicately browned.

This can be eaten as a dessert, but it is a delightful vegetable, and the best substitute that can be devised for green corn pudding.

BOILED RICE.

Wash in two waters, letting it stand in the last until you are ready to boil. Have ready some boiling water slightly salted, and put in the rice. Boil it just twenty minutes, and do not put a spoon in it, but *shake* up hard and often, holding the cover on with the other hand. When done, drain off the water, and set the sauce-pan uncovered upon the range, where the rice will dry, not burn, for five minutes.

Eat with boiled mutton or fowls.

BAKED MACARONI.

Break half a pound of pipe macaroni in pieces an inch long, and put into a saucepan of boiling water slightly salted. Stew gently twenty minutes. It should be soft, but not broken or split. Drain well and put a layer in the bottom of a buttered pie or pudding-dish; upon this grate some mild, rich cheese. and scatter over it some bits of butter. Spread upon the cheese more macaroni, and fill the dish in this order, having macaroni at the top, buttered well, without the cheese. Add a few spoonfuls of cream or milk, and a very little salt. Bake covered half an hour, then brown nicely, and serve in the bake-dish.

STEWED MACARONI.

Break the macaroni into inch lengths, and stew twenty minutes, or until tender. Prepare the sauce beforehand. Cut half a pound of beef into strips and stew half an hour. The water should be cold when the meat is put

in. At the end of that time, add a minced onion and a pint of tomatoes peeled and sliced. Boil for an hour, and strain through a cullender when you have taken out the meat. The sauce should be well boiled down by this time. You do not want more than a pint for a large dish of macaroni. Return the liquid to the saucepan, add a good piece of butter, with pepper and salt, and stew until you are ready to dish the macaroni. Drain this well, sprinkle lightly with salt, and heap upon a chafing dish or in a root-dish. Pour the tomato sauce over it; cover and let it stand in a warm place ten minutes before sending to table. Send around grated cheese with it. The Italians serve the meat also in a separate dish as a ragout, adding some of the sauce, highly seasoned with pepper and other spices.

CUSTARDS, &c.

The great art of making a custard well lies in the stirring, and when this is properly managed, a custard made with milk and the quantity of eggs given in this recipe, will be as rich as one made with cream and additional eggs.

Boil a pint of milk, stir in two ounces of lump sugar, or sufficient to make the custard sweet enough for the purpose required. Have ready the yolks of three eggs, beaten up, pour the boiling milk on them. Put the stew-pan, containing the custard, over a slow fire, stir with a wooden spoon as briskly as possible for twenty minutes, or until thickening has commenced, then put the stew-pan on the coolest part of the range, so that it is impossible the custard can simmer, let it stand for a quarter of an hour, stirring it occasionally. When the custard is ready, pour it into a basin, flavour it with vanilla, almond, lemon, or brandy. Should lemon be the desired flavour, the finely shredded peel of half a one should be boiled in the milk, and be allowed to remain in the custard until cold. Stir the custard occasionally until cool, which will prevent a skin forming on the top.

This recipe is the ground-work for all creams made with custard, for ices, ice-puddings, &c., &c.

WHIPPED CREAM.

To half a pint of good cream put a tablespoonful of finely sifted sugar, and sufficient of any essence to give it a delicate flavour. With a whisk or wire spoon, raise a

froth on the cream, remove this as soon as it rises, put it on a fine hair, or, still better, lawn sieve, repeat this process until the cream is used up. Should the cream get thick in the whisking, add a very little cold water. Put the sieve containing the whisked cream on a basin, and let it stand for some hours, which will allow it to become more solid, and fit for such purposes as filling meringues. But, if the cream is not required to be solid, it can be used as soon as whipped. The cream which drains from the whip can be used over again, or to make custard, &c., &c.

APRICOT CREAM.

Take a tin of preserved apricots, drain away the juice, and add an equal quantity of water, make a syrup by boiling with this half a pound of lump sugar. When it begins to get thick, put in the apricots and simmer gently for ten minutes. Drain away the syrup, and put both it and the apricots aside, separately, to use as directed.

To make the cream, mix two tablespoonfuls of boiled flour in a quarter of a pint of cold milk, stir it into a quart of boiling milk, add the yolks of three eggs, beaten for a minute, sweeten with three ounces of sifted sugar, and stir over the fire for ten minutes, taking care it does not boil. Pour this custard into a basin, whisk it occasionally until nearly cold, then stir into it an ounce of gelatine, dissolved in a quarter of a pint of boiling milk, and also nearly cold, taking care, thoroughly, to mix them together.

Rinse a quart-mould with cold water, put in a teacupful of the cream, then a layer of the apricots, waiting a minute or two before putting in another cup of cream, then another layer of apricots, and so on until the mould is full. Let the cream stand twelve hours, or more, before turning it out, and when it is on its dish, pour round the syrup of apricots.

If more convenient, the cream can be made without the boiled flour, but will not be so rich.

ORANGE CREAM.

Boil the thinly-shredded rind of four oranges with a pint of new milk, and a quarter of a pound of loaf sugar, for ten minutes. Stir with this half an ounce of gelatine, soaked, and dissolved, strain, and let the cream get cold. Then begin to whisk the cream, and as soon as it seems likely to set, add by degrees the juice of the oranges with that of one lemon mixed with them. Continue whisking the cream until it is a white and light froth and is beginning to set. Rinse a quart mould with cold water, drain, and put the cream into it. In four or five hours the cream can be turned out. This is a delicious and inexpensive cream; equally good for invalids, and for ordinary use.

If liked, orange syrup can be poured round the cream when turned out.

RUM CREAM.

Boil half a pint of milk or cream with two ounces of lump sugar and a bay-leaf, pour this on to the yolks of three eggs well beaten, stir over a slow fire until the custard is thick. Take out the bay leaf and let the custard stand, stirring it occasionally until nearly cold. Soak a quarter of an ounce of gelatine in a gill of cold water, and dissolve it by boiling, and let it stand until quite cool. Both the gelatine and custard being cool, stir them together until thoroughly mixed, add a small wine-glassful of rum, and put the cream into a mould, let it stand twelve hours before turning out. A syrup of capillaire flavoured with rum poured round the cream is an improvement.

GINGER CREAM.

Beat the yolks of four eggs, put them in a stewpan with a quarter of a pound of preserved ginger, cut into very thin slices. Add two tablespoonfuls of the ginger-syrup, one pint of milk or cream, and sugar to taste. Stir these ingredients over a slow fire for twenty minutes, or until the mixture begins to thicken, taking great care it does not boil.

Let this stand until nearly cold, then add half an ounce of gelatine, dissolved in a quarter of a pint of milk, also nearly cold. Whisk the cream gently until it is beginning to set, put it into a mould and let it stand for four hours, or longer if convenient. Some persons think it an improvement to pour a little ginger syrup, mixed with half its bulk of brandy, round the cream when turned out.

CHARLOTTE RUSSE.

The Charlotte Ruse is not necessarily expensive, but some little skill is required in arranging the cakes which form the case, so that it may turn out neat and compact. A plain mould is necessary, and the cakes must be of one size and shape, and not so stale as to be brittle. Line the mould first at the bottom and then at the sides with sponge finger biscuits, and set it on the ice. This case may then be filled with a cream, such as suggested for meringues, or with orange, lemon, or apricot cream. A rich purée of apricots, or strawberries, to which a little gelatine, and afterwards whipped cream, has been added, frozen, as for ice pudding, is excellent and appropriate for this purpose. When the mould is filled with cream, immerse it in the ice, cover it with a baking sheet, on which place some ice. Let the Charlotte remain in the ice for an hour, then turn it on to its dish and serve immediately.

PLAIN CUSTARDS.

Tie together six or eight peach leaves, and boil them in a quart of milk with a large stick of cinnamon broken up. If you cannot procure peach leaves, substitute a handful of peach kernels or bitter almonds, or a vanilla bean split to pieces. When it has boiled hard, strain the milk and set it away to cool. Beat very light eight eggs, and stir them by degrees into the milk when it is quite cold, (if warm the eggs will curdle it, and cause whey at the bottom,) and add gradually a quarter of a pound of sugar. Fill your cups with it; set them in an oven, and pour round them boiling water sufficient to reach nearly to the tops of the cups. Put hot coals under the oven and on the lid, (which must be previously heated by standing it up before a hot fire), and bake the custards about fifteen minutes. Send them to table cold, with nutmeg grated over each. Or you may bake the whole in one large dish.

SOFT CUSTARDS

Are made in the above manner, except that to a quart of milk you must have twelve yolks of eggs, and no whites. You may devote to this purpose the yolks that are left when you have used the whites for cocoanut or almond puddings, or for lady cake or maccaroons.

BOILED CUSTARDS.

Beat eight eggs very light, omitting the whites of four. Mix them gradually with a quart of cold milk and a quarter of a pound of sugar. Put the mixture into a saucepan with a bunch of peach leaves, or a handful of broken up peach kernels or bitter almonds; the yellow peel of a lemon, and a handful of broken cinnamon; or you may boil in it a vanilla bean. Set it on hot coals,

and simmer it slowly, stirring it all the time. As soon as it comes to a boil, take it immediately off the fire, or it will curdle and be lumpy. Then strain it; add a tablespoonful of rose-water, and put it into glass cups. You may lay in the bottom of each cup a maccaroon soaked in wine. Grate nutmeg over the top, and send it to table cold. Eat it with tarts or sweetmeats.

RICE CUSTARD.

Boil some rice in milk till it is quite dry; then put it into small tea-cups (pressing it down hard), and when it is cold and has taken the shape of the cups, turn it out into a deep dish, and pour a boiled custard round it. Lay on the top of each lump of rice a piece of preserved quince or peach, or a piece of fruit jelly. In boiling the rice, you may mix with it raisins or currants; if so, omit the sweetmeats on the top. Ground rice is best.

Another way of boiling custard is to put the mixture into a pitcher, set it in a vessel of boiling water, place it on hot coals or in a stove, and let it boil slowly, stirring it all the time.

SNOWBALL CUSTARD.

Make a boiled custard as in the preceding receipt; and when it is done and quite cold put it into a deep glass dish. Beat to a stiff froth the four whites of eggs that have been omitted in the custard, adding eight or ten drops of oil of lemon. Drop the froth in balls on the top of the dish of custard, heaping and forming them with a spoon into a regular size and shape. Do not let them touch each other. You may lay a fresh rose leaf on the top of every one.

APPLE CUSTARD.

Pare, core, and quarter a dozen large juicy pippins. Stew among them the yellow peel of a large lemon grated very fine; and stew them till tender, in a very small portion of water. When done, mash them smooth with the back of a spoon (you must have a pint and a half of the stewed apple); mix a quarter of a pound of sugar with them, and set them away till cold. Beat six eggs very light, and stir them gradually into a quart of rich milk, alternately with the stewed apple. Put the mixture into cups, or into a deep dish, and bake it about twenty minutes. Send it to table cold, with nutmeg grated over the top.

LEMON CUSTARD.

Take four large ripe lemons, and roll them under your hand on the table to increase the juice. Then squeeze them into a bowl, and mix with the juice a very small tea-cup full of cold water. Use none of the peel. Add gradually sufficient sugar to make it *very sweet*. Beat twelve eggs till quite light, and then stir the lemon juice gradually into them, beating very hard at the last. Put the mixture into cups, and bake it ten minutes. When done, grate nutmeg over the top of each, and set them among ice, or in a very cold place.

These custards being made without milk, can be prepared at a short notice; they will be found very fine.

Orange custards may be made in the same manner.

GOOSEBERRY CUSTARD.

Top and tail two quarts of green gooseberries. Stew them in a very little water; stirring and mashing them frequently. When they have stewed entirely to pieces,

take them out, and with a wooden spoon press the pulp through a cullender. Stir in (while the pulp is hot) a tablespoonful of butter, and sufficient sugar to make it very sweet. Beat six eggs very light. Simmer the gooseberry pulp over a gentle fire, and gradually stir the beaten eggs into it. When it comes to a boil, take it off immediately, stir it very hard, and set it out to cool. Serve it up cold in glasses or custard cups, grating some nutmeg over each.

ALMOND CUSTARD.

Scald and blanch half a pound of shelled sweet almonds, and three ounces of shelled bitter almonds; throwing them as you do them into a large bowl of cold water. Then pound them one at a time in a mortar; pouring in frequently a little rose water to prevent their oiling, and becoming dark-coloured and heavy. Melt a quarter of a pound of loaf sugar in a quart of cream or rich milk, and stir in by degrees the pounded almonds. Beat ten eggs very light, and stir them gradually into the mixture; adding a powdered nutmeg, and a teaspoonful of powdered mace and cinnamon mixed. Then put the whole into a pitcher, and place it in a kettle or pan of boiling water, the water coming up to the lower part of the neck of the pitcher. Set it over hot coals, and let it boil (stirring it all the time) till it is quite thick, but not till it curdles. Then take the pitcher out of the water: pour the custard into a large bowl, and stir it till it cools. Put it into glass cups, and send it to table cold. Sweeten some cream or white of egg. Beat it to stiff froth and pile it on the top of the custard.

BOILED COCOA-NUT CUSTARD.

To a pound of grated cocoa-nut allow a pint of unskimmed milk, and six ounces of white sugar. Beat

very light the yolks of six eggs. Stir them gradually into the milk, alternately with the cocoa-nut and sugar. Put the mixture into a pitcher; set it in a vessel of boiling water; place it on hot coals, and simmer it till it is very smooth and thick; stirring it all the time. As soon as it comes to a hard boil, take it off the fire; pour it into a large bowl, and set it out to cool. When cold, put it into glass cups. Beat to stiff froth the white of egg that was left, and pile it on the custards.

BAKED COCOA-NUT CUSTARD.

Grate as much cocoa-nut as will weigh a pound. Mix half a pound of powdered white sugar with the milk of the cocoa-nut, or with a pint of cream; adding two table-spoonfuls of rose water. Then stir in gradually a pint of rich milk. Beat to a stiff froth the whites of eight eggs, and stir them into the milk and sugar, a little at a time, alternately with the grated cocoa-nut; add a teaspoonful of powdered nutmeg and cinnamon. Then put the mixture into cups, and bake them twenty minutes in a Dutch oven half filled with boiling water. When cold, grate loaf sugar over them.

CHOCOLATE CUSTARD.

Scrape fine a quarter of a pound of chocolate, and pour on it a pint of boiling water. Cover it, and let it stand by the fire till it has dissolved, stirring it twice. Beat eight eggs very light, omitting the whites of two. Stir them by degrees into a quart of cream or rich milk, alternately with the melted chocolate, and three table-spoonfuls of powdered white sugar. Put the mixture into cups, and bake it about ten minutes. Send them to table cold, with sweetened cream, or white of egg beaten to a stiff froth, and heaped on the top of each custard. No chocolate is so good as Epp's prepared cocoa.

WHIPPED CREAM

Pare off very thin the yellow rind of four large lemons, and lay it in the bottom of a deep dish. Squeeze the juice of the lemons into a large bowl containing a pint of white wine, and sweeten it with half a pound of powdered loaf sugar. Then, by degrees, mix in a quart of cream. Pour the whole into the dish in which you have laid the lemon-peel, and let the mixture stand untouched for three hours. Then beat it with rods to a stiff froth (first taking out the lemon-peel), and having put into each of your glasses a tablespoonful or more of fruit jelly, heap the syllabub upon it so as to stand up high at the top. This syllabub, if it can be kept in a cold place, may be made the day before you want to use it.

COUNTRY WHIPPED CREAM.

Mix half a pound of white sugar with a pint of fine sweet cider, or of white wine; and grate in a nutmeg. Prepare them in a large bowl, just before milking time. Then let it be taken to the cow, and have about three pints milked into it stirring it occasionally with a spoon. Let it be eaten before the froth subsides. If you use cider, a little brandy will improve it.

A TRIFLE.

Place half a pound of maccaroons of Naples biscuits at the bottom of a large glass bowl. Pour on them as much white wine as will cover and dissolve them. Make a rich custard, flavoured with bitter almonds or peach leaves; and pour it when cold on the maccaroons; the custard may be either baked or boiled. Then add a layer of marmalade or jam. Take a quart of cream, mix with it a quarter of a pound of sugar, and half a pint of

white wine, and whip it with rods to a stiff froth ; laying the froth (as you proceed) on an inverted sieve, with a dish under it to catch the cream that dips through ; which must be saved and whipped over again. Instead of rods you may use a little tin churn. Pile the frothed cream upon the marmalade in a high pyramid. To ornament it,—take preserved water-melon rind that has been cut into leaves or flowers ; split them nicely to make them thinner and lighter ; place circle or wreath of them round the head of frothed cream, interspersing them with spots of stiff red currant jelly. Stick on the top of the pyramid a sprig of real flowers.

FLOATING ISLAND.

Take a quart of rich cream, and divide it in half. Sweeten one pint of it with loaf-sugar, and stir it into sufficient currant jelly to cover it of a fine pink. Put it into a glass bowl, and place in the centre a pile of sliced almond-sponge cake, or of lady cake ; every slice spread thickly with raspberry jam or marmalade, and laid evenly one on another. Have ready the other pint of cream, flavoured with the juice of two lemons, and beaten with rods to a stiff froth. Heap it all over the pile of cake, so as entirely to cover it. Both creams must be made very sweet.

A RASPBERRY CHARLOTTE.

Take a dozen of the square or oblong sponge-cakes that are commonly called Naples biscuits. They should be quite fresh. Spread over each a thick layer of raspberry jam, and place them in the bottom and round the sides of a glass bowl. Take the whites of six eggs, and mix with them six tablespoonfuls of raspberry or currant jelly. Beat the egg and jelly with rods till very light,

and then fill up the bowl with it. For this purpose, cream (if you can conveniently procure it) is still better than white of egg.

You may make a charlotte with any sort of jam, marmalade, or fruit jelly. It can be prepared at a short notice, and is very generally liked. You may use ripe strawberries, mashed and sweetened.

A PLUM CHARLOTTE.

Stone a quart of ripe plums; first stew, and then sweeten them. Cut slices of bread and butter, and lay them in the bottom and round the sides of a large bowl or deep dish. Pour in the plums boiling hot, cover the bowl, and set it away to cool gradually. When quite cold, send it to table, and eat it with cream.

CLOTTED CREAM.

Mix together a jill of rich milk, a large wine glass of rose water, and four ounces of white sugar. Add to it the beaten yolks of two eggs. Stir the mixture into a quart of the best cream; set it over hot coals, and let it just come to a boil, stirring it all the time. Then take it off, pour it into a glass bowl, and set it away to get cold. Eat it with fresh strawberries, raspberries, or with any sort of sweetmeats.

LEMON CREAM.

Beat well together a quart of thick cream and the yolks of eight eggs. Then gradually beat in half a pound of powdered loaf-sugar, and the grated rind of three large lemons. Put the mixture into a porcelain skillet, and set it on hot coals till it comes to a boil; then take it off, and stir it till nearly cold. Squeeze the juice of the

lemons into a bowl ; pour the cream upon it, and continue to stir it until quite cold. You may serve it up in a glass bowl, in glass cups, or in jelly glasses. Eat it with tarts or sweetmeats.

ORANGE CREAM.

Beat very light six eggs, omitting the whites of two. Have ready a pint of orange juice, and stir it gradually into the beaten egg, alternately with a pound of powdered loaf-sugar. Put into a porcelain skillet the yellow rind of one orange, pared very thin ; pour the mixture upon it, and set it over a slow fire. Simmer it steadily, stirring it all the time ; but when nearly ready to boil, take off, remove the orange peel, and put the mixture into glasses to get cold.

CURDS AND WHEY.

Take a piece of rennet about three inches square, and wash it in two or three cold waters to get off the salt ; wipe it dry, and fasten a string to one corner of it. Have ready in a deep dish or pan, a quart of unskimmed milk that has been warmed but not boiled. Put the rennet into it, leaving the string hanging out over the side, that you may know where to find it. Cover the pan, and set it by the fireside or in some warm place. When the milk becomes a firm mass of curd, and the whey looks clear and greenish, remove the rennet as gently as possible, pulling it out by the string ; and set the pan in ice, or in a very cold place. Send to table with it a small pitcher of white wine, sugar and nutmeg mixed together ; or a bowl of sweetened cream, with nutmeg grated over it.

You may keep rennet in white wine ; cutting it in small pieces, and putting it into a glass jar with wine enough to cover it well. Either the wine or the rennet will be found good for turning milk ; but do not put in

both together, or the curd will become so hard and tough as to be uneatable.

Rennets properly prepared and dried, are sold constantly in the city markets. The cost is trifling; and it is well to have one always in the house, in case of being wanted to make whey for sick persons. They will keep a year or more.

ICED CUSTARD WITH PRESERVED OR DRIED FRUIT.

One pint of boiling cream; one glass and a half of curaçoa, or any other liqueur; yolks of twelve eggs; a quarter of an ounce of isinglass; different kinds of dried or preserved fruits.

Flavour a pint of cream with a glass and a half of curaçoa, or any other liqueur, add it boiling to the yolks of twelve eggs well beaten and strained; add a quarter of an ounce of isinglass dissolved and clarified to the cream; whip it until nearly cold. Have ready a mould, cover the inside with different kinds of dried or preserved fruits, set the mould in ice, and pour some of the custard in it about three inches high, then throw in the trimmings,, and a little of the fruit chopped very fine. When set, add more custard; continue to do so until the mould is full, and let it stand in ice at least five hours before it is served.

ORANGE CUSTARD.

One large orange; one spoonful of brandy; a quarter of a pound of pounded sugar; yolks of six eggs; one pint of boiling cream; juice of the orange; some candied orange peel.

Pare a large orange very thin, and boil the peel in plenty of water until it is tender, then beat it in a mortar till very fine; put in a spoonful of brandy, the sugar

pounded, and the yolks of four well beaten eggs. Beat all well together for ten minutes, then, by degrees, pour in a pint of boiling cream, stirring it all the time until it is cold. Squeeze in the juice of the Seville orange, taking care that none of the seeds get in. Pour the custard into cups; put them into a stewpan of boiling water and let them stand until set—but only let the water be half way up the cups—then take them out, and stick over the tops small pieces of candied orange peel. When cold, serve them on a dish, with a spoon between each cup.

LEMON CUSTARDS.

Half a pound of loaf sugar; juice of two lemons; peel of one; yolks of four eggs; the whites of two; pint of white wine.

Take half a pound of loaf sugar, the juice of two lemons, the peel of one pared very thin, boiled tender and rubbed through a sieve, and a pint of white wine. Let all boil for a quarter of an hour, then take out the peel and a little of the liquor, and set them to cool. Pour the rest into the dish you intend for it. Beat the yolks of the eggs and the whites, and mix them with the cool liquor. Strain them into your dish, stir them well up together, and set them on a slow fire in boiling water. When done, grate the peel of a lemon on the top, and brown it over with a salamander. This custard may be eaten hot or cold.

ALMOND CUSTARDS.

Quarter of a pound of almonds; one pint of cream; two spoonfuls of rosewater; yolks of four eggs; sifted sugar to taste.

Blanch and pound in a mortar a quarter of a pound of almonds, and add them to a pint of cream, two spoonfuls

of rosewater, and the yolks of four well-beaten eggs. Stir it well together always the same way over a clear fire until sufficiently thick, and then pour it into a glass dish, or into custard cups.

CHEESE CUSTARDS.

Three ounces of cheese ; two ounces of butter ; two eggs ; one tablespoonful of milk.

Grate the cheese very fine ; beat the butter to a cream, taking care not to oil it. Well beat two eggs. Mix the cheese and butter together first, then add the eggs and milk, beating all well together. Put the mixture into a flat dish, and bake in a quick oven. Serve immediately.

CUSTARD MOULD.

A pint and a half of milk ; two laurel leaves ; the yolks of four eggs ; three quarters of an ounce of isinglass, or one packet of gelatine ; sugar to taste ; peel of one lemon.

Pour a pint and a half of boiling milk, in which two laurel leaves have been boiled, over a packet of gelatine, or three-quarters of an ounce of isinglass. When dissolved, let it cool, stir in the yolks of the beaten eggs, sugar to taste, and the peel of a lemon grated. Stir it over a clear, slow fire until it thickens ; but do not let it boil. Then pour it into a basin, stir it until nearly cold, and pour it into a mould.

PLAIN BOILED CUSTARD.

One quart of milk ; ten eggs ; peel of one lemon ; three laurel leaves ; a quarter of a pound of sugar.

Pour a quart of milk into a delicately-clean saucepan with three laurel leaves and the peel of a lemon, set it by

the side of the fire for about twenty minutes, and when on the point of boiling strain it into a basin to cool. Then stir in a quarter of a pound of loaf sugar and the ten eggs well beaten, again strain it into a jug, which place in a deep saucepan of boiling water, and stir it one way until it thickens; then pour it into a glass dish, or into custard cups. You may put a knob of coloured jelly on the top of each custard cup if you please.

CUSTARD WITH CREAM.

Half a pint of new milk; half a pint of thick cream; white of one egg; yolks of six; and two laurel leaves.

Add the yolks of six eggs and the white of one well beaten to half a pint of new milk, half a pint of cream, and two laurel leaves. Mix the whole well together and stir it over the fire until it begins to thicken, taking care it does not boil, or it will run to curd, then strain it into your glasses.

LEMON BLANCMANGE.

Three gills of milk; half an ounce of isinglass; four eggs; peel of two lemons; sugar to taste.

Dissolve half an ounce of isinglass in three gills of milk; add four well beaten eggs and the peel of two lemons rubbed in a few lumps of sugar; sweeten it to taste, and stir it over a slow fire until on the point of boiling, add a little brandy, if liked, and pour the whole into a mould.

BLANCMANGE.

One ounce of isinglass or gelatine; two ounces of blanched and pounded almonds; one ounce of bitter ones; one pint and a half of milk; one pint of cream; one lemon; a spoonful of rosewater; and two ounces of loaf sugar.

Put into a delicately-clean stewpan the isinglass or

gelatine, the sweet and bitter almonds blanched and pounded, the new milk and cream, the lemon juice and the peel grated, with loaf sugar to taste. Set the stewpan over a clear fire, and stir it till the isinglass is dissolved, then take it off and continue stirring it till nearly cold before putting it into the mould. This quantity will fill a quart mould, but if you wish to make it in a smaller shape, you must not put more than a pint of milk and half a pint of cream. Colour the top ornament with cochineal, and let it get cold before you add the rest of the blancmange.

ISINGLASS BLANCMANGE.

One ounce of isinglass; one quart of spring water; whites of four eggs; one spoonful of rice water; sugar to taste: one ounce of blanched bitter almonds.

Boil an ounce of isinglass in a quart of spring water until reduced to a pint; then stir in the whites of four eggs with a spoonful of rice water to prevent the egg from poaching; add sugar to taste, and just scald an ounce of bitter almonds in the jelly. Strain the whole through a hair sieve, pour it into an oiled mould, and the next day turn it out, and stick it all over with blanched almonds cut into spikes. Ornament it with green leaves and flowers.

ARROWROOT BLANCMANGE.

Two ounces of arrowroot; one pint and a half of milk; three laurel leaves; sugar to taste; one tablespoonful of brandy or noyeau.

Mix the two ounces of arrowroot with a large cupful of the milk into a smooth thick batter: boil the remainder of the milk with three laurel leaves until sufficiently flavoured; then strain the milk into a jug and pour it over the arrowroot, stirring it constantly; add sugar to

taste, and stir it over a clear fire until very thick, add a teaspoonful of brandy or of noyau, and pour it into an oiled mould. Set it in a cold place or in ice if you have it. When firm, turn it carefully out on a dish, and garnish it with fruit or flowers.

STRAWBERRY BLANCMANGE.

One quart of ripe strawberries; two ounces of isinglass; half a pound of loaf sugar; juice of one lemon; one pint and a quarter of cream; one pint of milk.

Crush a quart of strawberries with a silver or a wooden spoon, and strew over them a quarter of a pound of powdered sugar, let them stand for several hours, and then press them through a hair sieve reversed. Dissolve two ounces of isinglass in a pint of boiling milk and the remaining quarter of a pound of sugar, then strain it through muslin, and stir it into the cream, and continue to stir it until nearly cold; then pour it gradually to the strawberries, whisking it quickly together. Add the lemon juice, a few drops at a time, to prevent its curdling, and then put it into an oiled mould in a cold place to set, for twelve or fourteen hours.

QUINCE BLANCMANGE

Two pounds of quinces; four pints of water; one ounce of isinglass; nine ounces of loaf sugar to every pint of quinces; half a pint of cream.

Simmer two pounds of quinces in four pints of water until they are quite tender; then set them by in a bowl with the liquor until the next day. Put them into a jelly bag, or strain them through a closely-woven cloth, without pressing the fruit, suspending the bag or cloth over a pan until all the juice has dripped through. To every pint of juice put nine ounces of pounded sugar, and stir

the whole over a clear fire until the juice falls in a jelly from the spoon ; skim it carefully, and pour the boiling jelly very gradually to half a pint of cream, stirring it quickly together as they are mixing, and continue to stir until nearly cold. Then pour the mixture into an oiled mould, or a mould soaked in cold water, and place it in a cool spot to set.

RIBBON BLANCMANGE.

One quart of blancmange.

Make a sufficient quantity of blancmange for one or two moulds, and divide it into equal portions. Add to one, sufficient prepared spinach juice to colour it green, to another a small quantity of cochineal, to a third a little saffron, or if objected to, stir into the boiling blancmange the yolks of two or three eggs well beaten, and stirred over the fire (with a few spoonfuls of milk) to the consistency of the other parts. A little boiled chocolate will also give an additional colour. The different colours should be poured into an oiled mould about an inch deep, and each colour must be let get perfectly cold before the other is added, or it will spoil the beauty of the ribbon.

When full, put the mould in a cold place to set, and turn it carefully out.

RASPBERRY BLANCMANGE.

Two bottles of raspberries ; one ounce and a half of isinglass ; half a pound of sugar ; three-quarters of a pint of cream.

Put the raspberries into a bowl, press them with a wooden spoon, and strain the juice. Add to it half a pound of powdered sugar and the ounce and a half of isinglass. Boil it over a clear fire until the isinglass is dissolved, strain it, and stir it gradually into three-quarters of a pint of cream. When nearly cold, pour it into a mould, and put it in a cold place to set.

CHEAP BLANCMANGE.

One quart of new milk ; one ounce of isinglass ; two tablespoonfuls of boiling water ; a quarter of a pound of sugar ; one large lemon ; a stick of cinnamon ; half a teaspoonful of vanilla flavouring.

Pour two teaspoonfuls of boiling water over an ounce of isinglass, rub part of the sugar on the lemon, and when the flavour and colour are well extracted, put it with the remainder of the sugar into a stewingpan with a quart of milk and a stick of cinnamon. Let it all simmer until the sugar and isinglass are dissolved. Then strain it through muslin into a jug, add the vanilla flavouring, strain it again, then pour it into a china mould, and let it stand all night in a very cold place.

GROUND RICE BLANCMANGE.

Four ounces of good rice ; one quart of milk ; two ounces and a half of loaf sugar ; flavouring of essence of lemon, or almonds.

Simmer a pint of milk with two ounces and a half of loaf sugar, add the flavouring until on the point of boiling. Then stir in the rice, previously mixed to a smooth thin batter, with the remaining pint of milk. Boil the whole for about ten minutes, stirring it all the time until very thick. Moisten a mould with salad oil, pour in the rice, and when perfectly cold and firm, turn it out, and serve it with any preserve, jam, or compote round it.

WHOLE RICE IN A MOULD.

One cupful of whole rice ; two cupfuls of thin cream ; one laurel leaf ; peel of half a lemon ; a small piece of cinnamon ; two ounces of sugar.

Wash a cupful of whole rice, and put it into a stewpan

with sufficient water to cover it. Let it simmer at the side, and when boiling, add two cupfuls of thin cream, the peel of half a lemon cut thin, a piece of cinnamon, two ounces of sifted sugar, and one laurel leaf. Boil it carefully together until the rice is soft, put it into a mould, press it down tight, and when cold turn it out, and send it to table with any preserve round it.

If put into a cylindrical mould, the centre may be filled with fruit, or sweetmeats.

CHICAGO SYLLABUB.

A pint and a half of sherry; two ounces of sugar; grated nutmeg; two quarts of milk.

Sweeten a pint and half of sherry with the loaf sugar in a bowl, and add nutmeg. Milk into it from the cow about two quarts of milk.

SOMERSET SYLLABUB.

One pint of port; one pint of sherry; three pints of milk; one pint of clouted cream; a quarter of a pound of sugar; one ounce of nonpareil comfits; nutmeg; cinnamon.

Put the port, sherry, and sugar into a china bowl, and milk into it about three pints of milk. Let it stand twenty minutes, and pour over the top one pint of clouted cream. Grate nutmeg over all. Add powdered cinnamon to taste, and strew thickly with comfits.

CUSTARD WITH JELLY.

One pint of milk; three peach leaves; five eggs; sugar to taste; peel of half a lemon.

Put into a delicately-clean saucepan a pint of milk, three peach leaves, sugar to taste, and the peel of a small

lemon cut thin. When it boils pour it out ; whisk the whites and yolks of five eggs, and stir them gradually to the milk, pour it into the stewpan and stir it over the fire one way until it thickens, or put it into a jug with a lip, and stand the jug in a saucepan of boiling water until the custard is sufficiently thick. When cool, pour it into custard glasses, and put a spoonful of clear jelly on some, and of dark coloured on the others. Place the cups on a dish and serve.

LEMON FLOATING ISLAND.

Yolks of twelve eggs ; juice of four lemons ; loaf sugar to taste.

Beat the yolks of twelve eggs ; add to them the juice of four lemons strained, add loaf sugar to taste. Set the mixture over a chafing dish of coals, or a stove, stir it until it becomes thick, then pour it into a dish. Whisk the whites of the eggs to a high froth, and pile it on the the cream, previously placed in a glass dish.

VANILLA FLOATING ISLAND.

One quart of rich milk, or a pint and a half of milk and a quarter of a pint of cream ; two tablespoonfuls of loaf sugar ; yolks and whites of six eggs ; flavouring of vanilla.

Put a quart of rich milk, or a pint and a half, with a quarter of a pint of cream, into a clean stewpan ; put over a clear fire, and when it boils, stir in two tablespoonfuls of pounded sugar, the beaten yolks of six eggs, and a flavouring of vanilla ; stir it constantly until it is a thick custard ; then pour it into a deep glass dish, and pile the whites of the eggs, whisked to a stiff froth, on the top of the custard, with small pieces of any bright jelly here and there ; or ornament it as you please.

APPLE SNOW.

Eight apples; half a pound of sugar; juice of one lemon; whites of three eggs.

Add to the pulp of eight baked apples half a pound of powdered sugar, the juice of one lemon, and the whites of three eggs; whisk the whole together for one hour. Put some cream or custard in a dish, and drop the whisked froth on it in large flakes. A pinch of alum makes the whisk firmer.

SNOW.

Half an ounce of isinglass; half a pint of soft spring water; two ounces of sugar; one large or two small lemons; whites of two eggs.

Dissolve half an ounce of isinglass in half a pint of soft water, rub two ounces of sugar on one large or two small lemons, strain the isinglass and water on the sugar, whisk it together, and add the juice of the lemon by degrees; then add the whites of two eggs well beaten. Whisk it all together until it becomes thick and white; then put it into the mould.

SNOW EGGS.

Six or eight eggs; one quart of milk; some custard made from the yolks and the milk; some sugar.

Divide the yolks from the whites of six or eight eggs, and whisk the whites with a little pounded sugar until they are a stiff froth. Put a quart of milk slightly sweetened over the fire in a stewpan, and when it boils put in the egg froth in a tablespoon, and when set on one side turn it on the other. When all are done drain the milk they were boiled in from the eggs, and make it into a custard by adding the yolks well beaten, a little sugar if required, and any flavouring you like. When cold, pour it into a glass dish, place the eggs on the top, and either serve them white, or sprinkle over them a few coloured sugar plums, and serve.

PUDDINGS.

For boiled puddings you will require either a mould, a basin, or a pudding-cloth : the former should have a close fitting cover, and be rubbed over the inside with butter before putting the pudding in it, that it may not stick to the side ; the cloth should be dipped in boiling water, and then well floured on the inside. A pudding-cloth must be kept very clean, and in a dry place. Bread-puddings should be tied very loosely, as they swell very much in boiling.

The water must be boiling when the pudding is put in, and continue to boil until it is done. If a pudding is boiled in a cloth it must be moved frequently whilst boiling, otherwise it will stick to the saucepan.

There must always be enough water to cover the pudding if it is boiled in a cloth ; but if boiled in a tin mould, do not let the water quite reach the top.

To boil a pudding in a basin, dip a cloth in hot water, dredge it with flour, and tie it closely over the basin. When the pudding is done, take it from the water, plunge whatever it is boiling in, whether cloth or basin, suddenly into cold water, then turn it out immediately ; this will prevent its sticking. If there is any delay in serving the pudding, cover it with a napkin, or the cloth in which it was boiled ; but it is better to serve it as soon as removed from the cloth, basin, or mould.

ACID PUDDING.

Five lemons ; one pint and a half of water ; one large orange ; three quarter pound of sugar ; three ounces of

almonds; three plain sponge cakes; strawberry or other jelly.

Steep the thin peel of five lemons and one Seville orange in a pint and a half of boiling water, to extract the flavour and the colour; then add the lemon juice strained, and the sugar pounded. When cold, pour it over three plain sponge cakes, previously placed in the dish in which they are to be served. Let them thoroughly soak, taking care not to break them. Blanch three ounces of sweet almonds, cut them into long shreds, and stick them over with soaked cakes. Pour over the whole a little strawberry or raspberry jelly dissolved, and serve.

APPLE, GOOSEBERRY, CURRANT, OR OTHER FRUIT PUDDINGS.

One pound of flour; six ounces of suet; water; fruit.

Make a paste as for beefsteak pudding, roll it out thin, and line a well-buttered basin with part of it, fill it with the apples pared and cored, a slice or two of lemon peel cut very thin, or a few cloves. Moisten the edge of the paste, cut out a piece and put it over the top, press it well together, and cut it neatly round that it may be of an equal thickness. Put the mould or basin into a floured cloth and tie it closely over. Then put it into a saucepan of boiling water and boil it. When done, turn it carefully from the basin on a hot dish.

If boiled in a cloth, without a basin, the cloth must be dipped in hot water, dredged with flour, and laid into an empty basin, that the crust may be formed in it.

All fruit puddings are made in the same manner, whether of gooseberries, currants, damsons, greengages, &c.

BOILED APPLE DUMPLINGS.

Eight apples and some suet crust.

Pare and core eight fine apples, and cut them into

quarters. Roll a nice suet crust half an inch thick, cut it into round pieces, and lay in the centre of each piece as many pieces of apple as it will contain. Gather the edges up, and pinch them together over the apple. When all the dumplings are made drop them into a saucepan of boiling water, and then let them boil gently for nearly or quite an hour, then take each one carefully out with a skimmer, place them all on a dish, and serve them quickly with butter, sugar, and nutmeg. To be eaten cut open, and the butter and sugar put into them.

BAKED APPLE DUMPLINGS.

Some baking apples; white of eggs; some pounded sugar; puff paste.

Make some puff paste, roll it thin, and cut it into square pieces, roll one apple into each piece, put them into a baking dish; brush them with the white of an egg beaten stiff, and sift pounded sugar over them. Put them in a gentle oven to bake.

ALMOND PUDDING.

Yolks of five eggs; whites of three; twelve bitter almonds; one pint and a quarter of milk; a quarter of a pound of sugar.

Blanch and pound the bitter almonds in a mortar, put them into a basin, and pour over them a pint and a quarter of hot milk to take the flavour, let them stand ten or twelve minutes, strain, and when nearly cold add the eggs well beaten, and the sugar sifted, beat it all well together and boil it very slowly in a well-buttered basin. When done, let it stand until cold, then turn it out on a dish, and serve it with any preserve round the pudding.

ALMOND AND RAISIN PUDDING.

Two ounces of beef-suet; one teaspoonful of milk; a quarter of a pound of bread-crumbs; a quarter of a pound of currants; half a pound of raisins; three ounces of almonds; four eggs; two tablespoonfuls of rum; two ounces of sugar; a little nutmeg.

Chop two ounces of suet very fine, and mix it with the bread-crumbs, a little grated nutmeg, the sugar pounded, and the currants washed and dried. Butter a mould, and put the raisins in rows all over it, with the almonds blanched and laid between the raisins. Well beat four eggs, and add them with two spoonfuls of rum to the other ingredients. Put it all carefully into the mould and boil it. When done, turn it out, and serve a wine sauce with it.

BROWN BREAD PUDDING.

A large slice of brown bread; nearly the weight in suet; peel of half a lemon; nutmeg, and mace; two or three ounces of sugar; two ounces of orange peel; a spoonful of brandy; four eggs.

Grate a slice of brown bread, and mix with it nearly an equal quantity of suet shred very fine, a little nutmeg and pounded mace, the peel of half a lemon, and two ounces of candied orange peel chopped *very* small, two or three ounces of powdered sugar, and a spoonful of brandy. Mix all well together. Then add four well-beaten eggs, butter a pudding mould, put in the mixture, and boil it.

BREAD PUDDING.

A pint of bread-crumbs; some new milk; peel of a lemon; a little nutmeg; a piece of cinnamon; sugar to your taste; four eggs.

Take a pint of bread-crumbs ; put them into a stewpan with as much milk as will cover them ; add the peel of a lemon grated, and a little nutmeg and cinnamon. Boil it for ten minutes, and then sweeten it to your taste. Take out the cinnamon, and stir in the four well-beaten eggs. Beat all well together, and bake it for one hour. If boiled, it will require rather more than the hour.

BISHOP'S PUDDING.

One teaspoonful of ground rice ; one quart of milk ; four eggs ; a flavouring of lemon ; sugar to taste ; a piece of puff paste ; two or three table spoonfuls of jam ; a round of bread and butter.

Lay a covering of nice puff paste over a pie-dish, spread on it a layer of jam ; cut a thin round of bread, taking off the crust ; butter it well, and spread on it the jam, then mix a teaspoonful of ground rice very smoothly with a quart of milk, add to it four eggs *well* beaten, sugar and lemon to taste ; pour it over the bread and butter, and bake in a quick oven.

CHICAGO PUDDING.

Eighteen apples ; two cloves ; a little cinnamon ; juice and peel of two lemons ; sugar to taste ; yolks of four eggs ; white of one egg ; a quarter of a pound of butter ; half a nutmeg ; puff paste.

Peel a dozen and a half of apples, take out the cores, cut them small, put them into a stewpan that will just hold them with a little water, a little cinnamon, two cloves, and the peel of a lemon. Stew over a slow fire till quite soft, then sweeten with moist sugar, and pass it through a hair sieve, add to it the yolks of four eggs and white of one ; a quarter of a pound of butter, half a nutmeg, the peel of a lemon grated and the juice ; beat all

well together, line the inside of a pie-dish with good puff paste, put in the pudding and bake it.

BLACK-CAP PUDDING.

One pint of milk ; three tablespoonfuls of flour ; two ounces of butter ; four eggs ; half a pound of currants.

Beat the flour into the milk until quite smooth ; then strain into a stewpan, and simmer it over the fire till it thickens ; stir in the butter, and when cold add the yolks of the eggs well beaten and strained, and the currants washed and dried ; put the batter into a buttered cloth, tie it tightly together, and plunge it into boiling water, moving it about for a few minutes that it may be well mixed, or it may be boiled in a buttered basin, which is far better.

BLACK OR RED CURRANT PUDDING.

One quart of currants ; four ounces of fine moist sugar ; suet crust.

Make with about a quart of flour a nice suet crust, and line a well-buttered basin with half of it ; pick the stalks from the currants, and put them into the basin with the sugar ; cover them over the top with a piece of the crust, press it tightly together round the edge, moistening it with little water to make it stick, and cut it evenly round ; tie it up in a floured cloth, and put it into a saucepan of boiling water. If the pudding is made of red currants, add a pottle of fresh raspberries. It will take from two to three hours boiling in a basin, but if in a cloth half an hour less will be sufficient.

BRANDY PUDDING.

Eight ounces of jar raisins, or some dried cherries ; slices of a French roll ; four ounces of ratafias or maca-

rooms ; two glasses of brandy ; four eggs ; peel of half a lemon ; half a nutmeg ; one ounce and a half of sugar ; one pint of milk or cream.

Line a pudding-mould with jar raisins or dried cherries, then with slices of French roll, next to which put ratafias or macaroons, then the fruit, roll, and cakes in succession until the mould be full ; sprinkle in at times two glasses of brandy ; beat four whole eggs, add to them a pint of milk or cream, the peel of half a lemon finely grated, and half a grated nutmeg. Let the liquid sink into the solid part ; then flour a cloth, tie it tight over the mould, and boil it, keeping it the right side up. Serve it out of the mould and with sweet sauce.

CHEESE PUDDING.

Two eggs ; half a teacupful of cream ; a little salt and pepper ; two large tablespoonfuls of rich grated cheese.

Well beat two eggs, add to them a teacupful of cream, a little salt and pepper, and two *large* spoonfuls of rich grated cheese. Mix all well together, and bake it in a quick oven.

CHERRY PUDDING.

One pint of milk ; three tablespoonfuls of flour ; one pound of cherries.

Mix the flour to a smooth paste with a little milk, then add the remainder, warm the butter and stir it in, stirring the mixture, well, then add the eggs well beaten, and a pinch of salt. Take the stones from a pound of cherries, stir them into the batter, tie it in a pudding cloth, and boil it. Serve with butter sauce.

BAKED CHOCOLATE PUDDING.

Ten squares of chocolate ; peel of one *small* lemon ; a large cupful of milk ; a quarter of an ounce of gelatine ;

three ounces of loaf sugar ; whites of six eggs ; yolk of one ; puff paste.

Dissolve a quarter of an ounce of gelatine in a large breakfast cup of milk, and add to it the peel of a small lemon and nine or ten squares of chocolate grated ; whisk the whites of six eggs and the yolk of one to a stiff froth, and stir it gradually into the other ingredients, pour it into a dish, put a rich puff paste round the edge, and bake it in a slow oven.

Cream may be used instead of the milk, but with the latter it is very good.

CURD PUDDINGS OR PUFFS.

Two quarts of milk ; a piece of rennet ; a quarter of a pound of butter ; crumb of a French roll or penny loaf ; two tablespoonfuls of cream ; half a nutmeg ; one ounce and a half of sugar ; a glass of white wine ; one spoonful of orange flower water.

Turn two quarts of milk with rennet, press the whey from it, rub the curd through a sieve, and mix with it a quarter of a pound of butter, the crumb of a French roll or penny loaf, two spoonfuls of cream, a little pounded sugar, and a glass of white wine mixed with a spoonful of orange flower water. Butter small cups or patty-pans, fill them three-parts full with the mixture, and bake them in a moderately-heated oven. When done, turn them out, and stick over them a few slips of blanched almonds and orange peel cut into thin shreds. Sift sugar over them, and serve with a sweet sauce in a tureen.

CHESTER PUDDING.

A quarter of a pound of loaf sugar ; two ounces of butter ; four eggs ; twelve bitter almonds ; twelve sweet almonds ; the rind and juice of one lemon ; puff paste.

Put the butter into a stew-pan with the grated rind and juice of the lemon, the sugar, yolks of the eggs, and the almonds blanched and pounded; set them on the stove, and stir them till they are hot. Line a dish with paste, pour the mixtures in and bake it. Beat up the whites of the eggs to a strong froth, and mix a little powdered sugar with it. After it is baked put the white froth on the top, dust some sugar well over it, and put it in a cool oven to take a little colour, take it out of the dish, and put it very carefully on a folded napkin and serve.

CREAM PUDDING.

One large cupful of rice; a little milk; two ounces of pounded sugar; three quarters or half a pint of cream.

Boil the rice in a little water, strain it off, and then boil it in milk until *quite* tender, add the pounded sugar, and put it into a dish. Warm some preserved fruit in a little cream, put it into the centre of the rice, and pour more cream over the whole.

SMALL COCOA-NUT PUDDINGS.

Two ounces of butter; two ounces of sifted sugar; two ounces of cocoa-nut; two ounces of citron; juice of half a lemon; peel of a whole one grated; four eggs.

Melt the butter cut small, stirring in the pounded and sifted sugar, and boil for one minute. When cool, grate in the cocoa-nut, add the shred citron, the grated peel of a lemon, and the eggs beaten well with the juice. Mix and put into coffee cups, and bake them for half an hour. The same quantity may be made into one pudding and baked longer.

GRATED COCOA-NUT PUDDING.

One cocoa-nut; a clear strawberry or currant jelly.

Take a large cocoa-nut, break it in pieces, pare off the

dark outside, and throw them into cold water ; grate the white meat of a cocoa-nut on a very coarse grater, and with a broad fork heap it on a flat dish, and serve it with any preserve. Or arrange it round a jelly flavoured with raspberry, strawberry or any other fruit.

COCOA-NUT PUDDING.

Half a pound of cocoa-nut ; one pound of white sugar ; six ounces of butter ; six eggs ; one wineglass of brandy ; one teaspoonful of essence of lemon ; half a nutmeg ; puff paste.

Grate half a pound of the white meat of the cocoa-nut ; work a pound of powdered sugar into the butter, beat six eggs light, and add them to the sugar and butter, sprinkle the cocoa-nut gradually in, stir it well, add the brandy and the lemon flavouring with half a nutmeg grated. Line a pie-dish with a rich puff paste, put the pudding into it, set it in the oven for half an hour. Have ready some of the paste rolled thin and cut out into leaves ; make them into a wreath round the edge of your dish, and return it the oven for a quarter of an hour.

CREAM CUSTARD PUDDING.

Six eggs ; one quart of cream ; half a nutmeg ; sugar to your taste ; a teaspoonful of vanilla.

Beat the eggs very light, stir them into the cream, sweeten it to your taste, and add the nutmeg and vanilla. Bake it one hour in a quick oven in a dish, with or without a bottom crust.

CASSEL PUDDING.

The weight of two eggs in butter, sugar and flour ; half melt the butter, beat the yolks and the whites of

the eggs separately, mix the butter and sugar together, then the eggs with the grated lemon peel; then stir in the flour. Butter your tins and fill them rather more than half full. Bake them in a moderate oven for about twenty minutes or half an hour.

COLD PUDDING.

One pint of cream ; peel of one lemon ; one blade of mace ; sugar to the taste ; yolks of six eggs ; some melted currant or raspberry jelly.

Take a pint of cream, the peel of a lemon, a blade of mace and sugar to the taste ; boil these gently together until the peel is tender ; take out the peel, beat it in a mortar, pass it through a sieve, and put it to the cream ; pass the whole again through the sieve, and let it stand, till nearly cold, then stir it gently to the yolks of the eggs well beaten, mix all together and pour it into a mould. Stand the mould in a pan of boiling water, cover it over and put hot cinders on the lid. Set the pan over a slow fire, or stove, and let the pudding boil gently for half an hour, putting more hot cinders on the lid as the others get cold. Turn it out of the mould whilst it is warm, and let it stand until quite cold. Serve it plain, or pour melted currant or raspberry jelly over it.

ANOTHER COLD PUDDING.

Two ounces of arrowroot ; two ounces of sugar ; one ounce of butter ; two ounces of crystallized fruit ; one cupful of cream ; one of milk ; and some ratafias.

Mix the arrowroot very smooth in the milk, add the sugar, butter and cream ; boil it altogether in a stewpan like a *soufflé*, until it leaves the pan ; flavour it with what ever you may fancy. Then stir in the crystallized fruit cut into small pieces, put it into a wet mould, and when

quite cold turn it out, and stick it all over with ratafia cakes. Make a thick custard, and when served, pour it over the pudding.

CUP PUDDINGS.

Three ounces of flour; three ounces of butter; two ounces of sugar; half a pint of milk.

Beat the butter to a cream, add to it the sugar pounded, stir in the flour, and mix it with a pint of milk. Put the mixture into buttered cups, and bake them.

CURRENT DUMPLINGS.

One pound of currants; three-quarters of a pound of suet; nine dessertspoonfuls of flour; three tablespoonfuls of powdered ginger; four eggs; one pint of milk.

Wash, pick, and dry a pound of currants, and lay them on a plate before the fire; mix nine dessertspoonfuls of flour with the powdered ginger, a pinch of salt, and the beef-suet chopped very fine, add the currants, and mix all thoroughly together; make the whole into a light paste with four well-beaten eggs and a pint of milk, roll it into large balls and put them in a saucepan of boiling water; move them frequently that they may not stick; and when done, serve them hot.

Or make the pudding in the shape of a bolster, rolled in a cloth (previously dipped in hot water and floured) tied tightly at each end, and put into a saucepan of boiling water. It will take an hour and a half to boil in this form.

GERMAN PUDDING.

Half a pound of treacle; quarter of a pound of flour; a quarter of a pound of suet; a teaspoonful of carbonate of soda; a quarter of a pint of milk; one ounce or more of candied peel.

Mix the milk and treacle first; put the soda with the suet, flour and peel; rub all these together dry. Pour the treacle in, and boil it in a basin.

GREENGAGE PUDDING.

Plain suet paste; some greengages.

Roll out some plain suet paste, and put it over the inside of a buttered basin, then fill it with greengages picked from the stalks, and some good moist sugar; put a cover of paste over the top, cut it even all round, tie it in a floured cloth, and boil it for an hour or an hour and a half. When done, turn it out of the basin, cut a hole in the top of the pudding, put in more sugar, and serve.

Gooseberry, currant, or any ripe fruit, are all made in the same manner.

GOLDEN PUDDING.

Quarter of a pound of flour; quarter of a pound of bread-crumbs; quarter of a pound of suet; quarter of a pound of sugar; quarter of a pound of marmalade; one egg.

Mix these ingredients well together, put them in a buttered basin, and boil for the specified time.

OATMEAL HASTY PUDDING.

Half a pint of boiling milk; half a teacupful of cold milk; one dessertspoonful of flour; one of oatmeal; a little salt.

Boil half a pint of milk, beat the flour and oatmeal into a paste with cold milk, add to it the boiling milk, and keep stirring it always in the same direction till it is done.

ICE PUDDING.

Make a thin custard with the yolks of four eggs and one pint of milk, keeping out a little to mix with some currants, raisins, crumbs of spongecake, candied lemon peel, citron and ginger, apricots, or any thing that is nice. Scald the currants and raisins, and mix them with the cold milk, then mix altogether and put it into a deep jar. Plunge the jar into a bucket of ice pounded with salt, turning the jar every two hours, and the inside occasionally. Flavour with vanilla.

INDIAN PUDDING.

Half a pint of Indian (yellow) corn meal ; one quart of milk ; one teaspoonful of ground ginger ; two ounces of sugar ; half a teacupful of butter ; a little salt.

Stir the corn meal very gradually to a quart of boiling milk. When it has cooled, add a little salt and half a cupful of suet chopped very fine, or the same quantity of butter, put to it half a nutmeg grated, a teaspoonful of ground ginger, one well-beaten egg, and two ounces of pounded sugar, or sugar made into a syrup ; put it into a buttered dish and bake it.

JAM ROLY-POLY PUDDING.

Half a pound of suet crust ; half a pound of jam.

Make a light suet crust and roll it out rather thin, spread any jam over it, leaving a small margin of paste where the pudding joins. Roll it round, and tie it in a floured cloth, put it into boiling water, and in two hours it will be ready to serve.

LEMON DUMPLINGS.

Half a pound of grated bread ; half a pound of suet ; one lemon ; four ounces of loaf sugar ; two eggs.

Chop the suet very fine and mix it with the grated bread, the sugar pounded, and the peel of the lemon grated ; mix these all well together with two well-beaten eggs ; make it into small balls, or boil it in a basin.

PLAIN BOILED LEMON SUET PUDDING.

Three-quarters of a pound of bread-crumbs ; six ounces of beef suet ; four ounces of flour ; a quarter of a pound of fine moist sugar ; one large or two small lemons ; three eggs ; and milk.

Add to three-quarters of a pound of bread-crumbs, six ounces of suet, finely chopped, the sugar, and the peel of the lemon minced or grated, with the juice strained ; mix all thoroughly together, and then stir into it three well-beaten eggs, and sufficient milk to make the whole into a *thick* batter, pour it into a buttered mould, and boil it for three hours and a half. Serve with sifted sugar over it, wine sauce in a tureen.

ST. LOUIS PUDDING.

Three eggs ; a wineglass of milk ; two ounces of brown sugar ; a quarter of a pound of flour ; seven ounces of bread-crumbs, and a little nutmeg.

Beat and strain the eggs through a sieve, and mix them with the milk, sugar and nutmeg. Add the flour gradually, and mix it well together. Then stir in the bread-crumbs, and beat all together for at least *half an hour* before putting it into the saucepan. Well butter an earthen mould, or basin, put in the mixture, tie it tightly over, and let it boil three hours without stopping.

Half a pound of stoned raisins may be added for a change.

BOILED MEAL PUDDING—ST. PAUL.

Half a pint of Indian, or corn meal ; a quart of milk ; three or four eggs ; a teaspoonful of salt.

On half a pint of Indian meal pour a quart of boiling milk, stirring it all the time. Add a teaspoonful of salt, beat three or four eggs very light, and when the batter is nearly cold, stir them into it. Put the pudding into a tin mould, or a cloth, and boil it for two hours. When done, serve it with butter and syrup, or with any sauce you please.

MADEIRA PUDDING.

The weight of two eggs in flour, and sugar ; two ounces of butter.

Well beat the eggs, and stir them into the flour, and sugar pounded fine, and mix the whole with two ounces of butter warmed. Bake the puddings in cups, or moulds, and serve with sweet sauce.

MADONNA PUDDING.

Ten ounces of bread ; half a pound of fine sugar ; half a pound of suet ; a large lemon ; an egg ; a tablespoonful of brandy.

Chop the suet very fine, mix it with the bread-crumbs and sugar, and the grated rind of one large, or two small lemons. Then add the rind of the lemon grated, and the brandy and egg well beaten. Stir and beat all these ingredients together for a quarter of an hour. Put it into a pudding mould, and boil it nearly one hour.

DETROIT PUDDING.

One pint of milk ; peel of half a lemon ; one bay-leaf ; a little cinnamon ; sugar to your taste ; yolks of five eggs ; whites of three ; a quarter of a pound of currants ; slices of bread and butter.

Boil a pint of new milk with the peel of half a lemon, a little cinnamon, and a bay-leaf. Boil it gently for ten minutes, sweeten it with loaf sugar. Break the yolks of five eggs, and the whites of three into a basin. Beat them well, add the milk, beat all well together, and strain it through a fine hair sieve. Have some bread and butter cut very thin, put a layer on it in a pie-dish, and then a layer of currants, and so till the dish is nearly full, then pour the custard over it, and bake.

CINCINNATI PUDDING.

A quarter of a pound of sultanas or dried cherries ; six or eight slices of bread ; one pint of custard.

Put dried cherries, or sultanas thickly round a buttered mould, and next to them a thin slice of bread-crumbs soaked in milk. Fill up the mould with layers of thin bread and butter without any crust, until three parts full. Pour in the custard, and boil one hour.

MILWAUKEE DUMPLINGS.

Take about a pound of dough from a baking of light bread, and divide it into small pieces, mould them into dumplings, drop them into a saucepan of fast boiling water, and boil them quickly. Send them to table the instant they are dished up with wine sauce, or melted butter sweetened. Boil quarter of an hour.

BOILED RHUBARB PUDDING.

Four sticks of rhubarb: four ounces of moist sugar; rather more than half a pound of suet crust.

Line a buttered basin with a good suet crust, wash and wipe a few sticks of rhubarb, and pare off the outside skin, cut it into small pieces, fill the basin with it, strewing in the moist sugar, and cover it with the crust. Pinch the edges together, tie over it a floured cloth, put it into a saucepan of boiling water, and boil from two hours to two hours and a half. When done, turn it out of the basin and serve with sugar handed.

PUMPKIN PUDDING.

Half a large pumpkin; one pint of milk; three eggs; a glass of white wine; peel of a small lemon; two ounces of currants; two ounces of sugar; puff paste.

Pare half a large pumpkin and cut it in slices; boil it until quite soft, drain it from the water, and beat it very fine; add to it a pint of milk, two or three ounces of powdered sugar, the peel of a small lemon grated, two ounces of currants washed and picked, and three eggs well-beaten. Beat the whole together for a few minutes, put a puff paste over a dish, pour in the mixture, and bake it in a moderate oven.

CHRISTMAS PLUM PUDDING,

One pound and a half of raisins; half a pound of currants; three quarters of a pound of bread-crumbs; half a pound of flour; three-quarters of a pound of beef-suet; nine eggs; one wineglass of brandy; half a pound of citron and orange peel; half a nutmeg; and a little ground ginger.

Chop the suet as fine as possible, and mix it with the

bread-crumbs and flour ; add the currants washed and dried, the citron and orange peel cut into thin slices, and the raisins stoned and divided. Mix it all well together with the grated nutmeg and ginger, then stir in nine eggs well-beaten, and the brandy, and again mix it thoroughly together that every ingredient may be moistened ; put it into a buttered mould, tie it over tightly, and boil it for six hours. Serve it ornamented with holly, and brandy poured round it.

This pudding may be made a month before using, boiled in a cloth, and hung up in a dry place, and when required put into a saucepan of boiling water, and boiled for two hours or two hours and a half, then turned out, and served with sauce as above.

CHRISTMAS PUDDING.

One pound of raisins ; one pound of currants ; a quarter of a pound of sultanas ; one pound of suet ; half a pound of bread-crumbs ; a pint of milk ; ten eggs ; three-quarters of a pound of flour and same of citron and orange peel mixed ; one small nutmeg ; one glass of brandy.

Stone the raisins and divide them, wash and dry the currants and sultanas, and cut the peel into slices. Mix all these with the bread-crumbs, flour, and suet chopped very fine, add the grated nutmeg, and then stir in the eggs well-beaten, the brandy, and the milk. When the ingredients are well blended, put it into a mould, tie a floured cloth over it, and boil it. When, done, turn it out, and serve it with brandy or arrowroot sauce.

PLAIN PLUM PUDDING.

Eight ounces of flour ; eight ounces of beef-suet ; half a pound of raisins ; half a pint of milk ; two eggs.

Chop the suet very fine, mix it with the flour, add half

a pound of raisins stoned, and mix the whole with half a pint of milk and two well-beaten eggs. Tie it up in a floured cloth, or put it into a basin. Plunge it into a saucepan of boiling water, and *keep* it boiling for two hours and a half or three hours.

PLUM PUDDING.

Six ounces of raisins; six ounces of currants; six ounces of bread-crumbs; six ounces of suet; half a nutmeg; a little lemon peel; five eggs; half a wineglass of brandy.

Mix these ingredients together, and put the pudding into a mould, and boil it.

PRUNE PUDDING.

Two eggs; a quart of milk, and sufficient flour to make a rather thick batter; a handful of prunes.

Well beat two eggs, stir them to a quart of milk, and enough fine flour to make a rather thick batter; rinse, or wash a handful of prunes, sprinkle a little flour over them, then stir them into the batter, tie it in a pudding cloth, and boil it. Serve with butter and sugar, or wine sauce.

QUINCE PUDDING.

Seven quinces; one pint of cream; yolks of four eggs; a little powdered ginger and cinnamon; sugar to taste; puff paste.

Boil seven large quinces until very tender, then pare and core them, beat them to a pulp, and add sugar to your taste; well-beat the yolks of four eggs, and stir them gradually into a pint of cream, mix it with the pulp of the quince, flavour it with a little powdered ginger and cinnamon, and put it into a buttered dish with a puff

paste round the edge. Bake it in a moderate oven, and serve with sifted sugar over it.

STRAWBERRY AND CRUMB PUDDING.

A quart of new milk ; four eggs ; a little nutmeg ; two ounces of sugar ; one small pot of strawberry jam ; half a pound of bread crumbs.

Butter a pie-dish, and put a small pot of strawberry jam at the bottom, then a good layer of bread-crumbs. Well beat four eggs, stir into them two ounces of powdered sugar, and a little grated nutmeg ; add a quart of new milk, and stir it over the fire until it is sufficiently thick, pour it over the preserve very gradually, and bake the pudding in a very moderate oven.

CHEAP SPONGECAKE PUDDING.

Three penny spongecakes ; peel and juice of half a lemon ; one egg ; a small piece of butter ; a very little sugar and milk.

Soak the cakes in a little milk, and mix some with the juice, and grated peel of half a lemon, a piece of butter, a very little loaf sugar, and one egg. Beat all together, and bake it in a quick oven.

SPONGECAKE PUDDING.

Cherries ; almonds, or raisins ; some small spongecakes soaked in wine ; and some rich custard.

Butter a mould thickly, stick it all over with dried cherries, almonds, or raisins. Fill the mould three parts with small spongecakes soaked in wine, and fill up the mould with a rich custard. Then butter a piece of paper, put it on the mould, tie it securely over, and boil it.

PLAIN SUET PUDDING.

One pound of flour ; four ounces of beef-suet ; a pinch or two of salt ; half a pint of water.

Chop the suet very fine, and mix it with the flour, and a pinch or two of salt, and work the whole into a smooth paste with about half a pint of water. Tie the pudding in a cloth, the shape of a bolster, and when done, cut it in slices and put butter between each slice. Or boil it in a buttered basin, turn it out when done, and serve it whole and without butter.

One or two beaten eggs added to the above, with a less quantity of water, may be used.

Time.—Two hours and-a-half to three hours.

BLANC MANGE.

Five tablespoonfuls of maizena ; two eggs ; one quart of new milk ; two ounces of sifted loaf sugar ; two or three ounces of candied peel, or citron ; the peel and juice of one lemon.

Well mix to a smooth cream the maizena with two beaten eggs, and a few spoonfuls of milk if not sufficiently smooth, and stir in the juice of a lemon. Put the milk over a clear fire, adding the sugar and the peel of the lemon cut very thin ; when on the point of boiling, stir in the maizena *very quickly*, to prevent it getting into lumps, and boil it until very thick, stirring it constantly. Cut the citron into any form you please, and place it over the bottom and side of a mould, previously wet with cold water ; pour in the boiling maizena, dropping a few pieces of citron in by degrees.

WHITE AMERICAN PUDDING.

Two eggs ; one pint of cream ; a small teaspoonful of salt ; three slices of bread ; a quarter of a pound of raisins.

Beat the eggs very light, and add them to the cream with the salt. Butter a tin pudding-pan, cut the bread an inch thick from a baker's loaf, pick and stone the raisins, lay them in the pudding-pan, cut the bread into small pieces, and put them on the raisins, pour the cream over the whole, and bake it in a quick oven. Serve it with wine sauce.

CORN MEAL PUDDING.

Two quarts of water; one tablespoonful of salt; some corn meal.

Mix the ingredients in a batter as thick as you can stir easily, or until the stick will stand in it, stir it a little longer, let the fire be gentle, and when it is sufficiently done it will bubble or puff up. Then turn it into a deep dish, and eat it hot or cold, with milk or with butter and syrup or sugar, or with meat and gravy, the same as potatoes or rice.

BROWN BETTY.

One cup bread-crumbs, 2 cups chopped tart apples— $\frac{1}{2}$ cup sugar, 1 teaspoonful cinnamon, 2 tablespoonfuls of butter cut into small bits.

Butter a deep dish, and put a layer of the chopped apple at the bottom; sprinkle with sugar, a few bits of butter, and cinnamon; cover with bread-crumbs; then more apple. Proceed in this order until the dish is full, having a layer of crumbs at top. Cover closely, and steam three-quarters of an hour in a moderate oven; then uncover and brown quickly.

Eat warm with sugar and cream, or sweet sauce.

This is a homely but very good pudding, especially for the children's table. Serve in the dish in which it is baked.

CORN-STARCH PUDDING.

Four tablespoonfuls corn-starch, 1 quart milk, 4 eggs—whites and yolks separate, $\frac{3}{4}$ cup sugar, nutmeg and cinnamon, 1 tablespoonful butter.

Dissolve the corn-starch in a little cold milk, and having heated the rest of the milk boiling, stir this in and boil three minutes, stirring all the time. Remove from the fire, and while still very hot, put in the butter. Set away until cold; beat the eggs very light—the sugar and seasoning with them, and stir into the corn-starch, beating thoroughly to a smoothed custard. Turn into a buttered dish, and bake half an hour. Eat cold, with powdered sugar sifted over it.

HUCKLEBERRY PUDDING.

One pint milk, 2 eggs, 1 quart flour—or enough for a thick batter, 1 gill baker's yeast, 1 saltspoonful of salt, 1 teaspoonful of soda dissolved in boiling water, nearly a quart of berries—well dredged with flour.

Make a batter of eggs, milk, flour, yeast, salt, and soda, and set it to rise in a warm place about four hours. When you are ready to boil it, stir in the dredged fruit quickly and lightly. Boil in a buttered mould or a floured cloth for two hours.

This will be found lighter and more wholesome than boiled pastry.

Eat hot with sweet sauce.

RICE PUDDING.

Two handfuls of rice, a small quantity of lemon-peel, half a laurel-leaf, and a pint of milk; boil together till it is quite dry, then put in the yolks of three eggs and one white; sweeten to taste with moist sugar. Butter a

mould, shake in some fine bread-crumbs, put in the rice, and bake three-quarters of an hour.

RICE PUDDING WITHOUT EGGS.

Put half a pound of rice well washed into three pints of milk, with half a pound of moist sugar. Bake till the rice is tender.

TAPIOCA PUDDING.

Boil a pint of cream and a pint of milk with some sugar, a pinch of salt, and the rind of a lemon; when boiling put in half a pound of tapioca and let it simmer over a slow fire till quite tender, then add a small piece of butter and six eggs, previously beaten; mix well, and pour it either into a dish or mould, and bake till it is brown on the top; if baked in a mould the mould should be buttered and strewed with bread-crumbs, which makes it turn out better. Tapioca swells very much, and requires a long time cooking. If boiled over a strong fire and too quickly it becomes tough, therefore this is to be avoided.

POOR MAN'S TAPIOCA PUDDING.

Put into a stew-pan five ounces of tapioca, one pint of new milk, five ounces of sugar, and a little salt; stir this over the fire till it boils, then cover the stew-pan with its lid and let it simmer for twenty minutes; add a small piece of butter melted in a little cream and the grated rind of a lemon. Pour into a well buttered pudding-dish, and bake for a quarter of an hour.

ARROWROOT PUDDING.

One tablespoonful of arrowroot, half a pint of milk, and a small quantity of lemon-peel; put it on a slow fire

and stir till it boils; then add the yolks of four eggs, a glass of white wine, and a teaspoonful of orange-flower water. Beat up the whites of four eggs and stir them in lightly. Sweeten to taste with loaf-sugar. Butter a mould, place dried cherries round it, or in any form you fancy, and pour in the pudding. Set the mould in a stew-pan of water, and steam for half an hour, with fire on the lid of the stew-pan, which makes it light. Serve with an arrowroot and wine-sauce.

CUSTARD PUDDING.

Half a pint of thin cream or new milk, a little loaf-sugar, a small bit of laurel-leaf, a very little cinnamon, and a small quantity of lemon-peel. Put it on the fire, and let it boil; then let it stand till it is cold, when add the yolks of five eggs; strain through a sieve, butter small moulds, put the custard into them, steam twenty minutes. Serve with either a wine or custard-sauce.

BAKED CUSTARD PUDDING.

Make the custard with eight yolks of eggs, half a pint of cream or new milk, half a lemon-peel grated, two spoonfuls of orange-flower water, and two ounces of sugar. Boil the milk and add the eggs when cold; then strain; line a pudding-dish with tart paste, placing some round the edge; put in the custard, and bake till set; or line a mould with biscuit paste, fill it with flour, and bake it. When done, take out the flour, fill it with the custard, and put it again in the oven till the custard is set and brown at the top.

SAGO CUSTARD PUDDINGS.

Take a spoonful and a half of sago, and put it into a saucepan with as much water as will cover it, a drop of

cinnamon, three blades of mace, and some lemon-peel, and set it on to boil. When you find it clear and thoroughly done, add to it half a pint of new milk, and keep stirring it over the fire. When it becomes thick take it off, remove the seasoning, beat the yolks of four and the white of one egg well up with half a pint of cream; sweeten to taste; then take the milk and sago boiling hot, and mix well with the cream and eggs. Put into small moulds, and bake or steam for ten minutes. Tapioca may be done in the same way.

GROUND RICE CUSTARD PUDDINGS.

Boil a pint of new milk with a bay-leaf, two or three bitter almonds, and some brown sugar, for a quarter of an hour; take two ounces of ground rice and stir it in by degrees while the milk is boiling until thick; let it boil a few minutes longer; dip your cups in cold water, pour the mixture into them, turn them out just before serving. They are best eaten cold, with the following sauce:—

Take about half a pint of milk or cream, a little whole cinnamon, some lemon-peel, a bay-leaf, and enough brown sugar to sweeten it. Boil it a quarter of an hour, and when cold add to it three yolks of eggs. Put it on the fire again, but do not let it boil. Two minutes before you take it off thicken with a little ground rice, with the addition of a glass of madeira or sherry. This is a good sauce for all puddings that require one.

LEMON CUSTARD PUDDINGS.

Take the yolks of six eggs and the whites of three, the rinds of two lemons grated and the juice of one, half a pound of powdered sugar, two Naples biscuits grated, and a small glass of brandy. Beat all well together, add a pint of good cream and two ounces of fresh butter. Butter

small moulds, put in the pudding, and bake half an hour in a quick oven. This is a very good recipe.

VERMICELLI PUDDING.

Take two ounces of vermicelli, boil it in a tin of milk till the milk thickens, stirring it all the time it is boiling; then add six ounces of butter, half a pound of sugar, six yolks and four whites of eggs, and the grated rind of a lemon. Line a dish or shape with puff-paste, and boil half an hour.

MACARONI PUDDING.

Simmer one or two ounces of pipe macaroni in a pint of milk, with a bit of lemon-peel and cinnamon, till tender; add cream, three yolks of eggs and one white, a little nutmeg, and some sugar. Bake in a dish or shape lined with puff-paste half an hour.

BREAD-AND-BUTTER PUDDING.

Cut thin slices of bread and butter, and lay them in a well buttered mould or pudding-dish; between each layer strew currants and a little powdered cinnamon and sugar; fill your dish or mould thus three parts full, and pour in a cold custard made with four or six eggs (according to the size of the pudding), beaten up with cream or milk, and flavoured with lemon-peel; pour it in by little at a time so that the bread may absorb it without floating; when full, bake one hour. If wished rather richer, when made in a mould, a little wine or brandy may be poured on the bread before the custard.

BATTER PUDDING.

Two spoonfuls of fine flour, the whites of two eggs and yolk of one, with milk enough to moisten; beat well

together and boil twenty minutes. Serve with wine-sauce, or eat it with cold butter and brown sugar, which is much the best.

BAKED BATTER PUDDING.

Take six ounces of fine flour, three eggs, and a pinch of salt ; add by degrees as much milk as will when well beaten make it the consistence of thick cream. Pour into a pudding-dish, and bake three-quarters of an hour; or it may be boiled in a basin, buttered and floured, and tied up in a cloth. It will require two hours' boiling.

YORKSHIRE PUDDING.

Six eggs, six heaped tablespoonfuls of flour, and a teaspoonful of salt ; beat and strain the eggs, and mix them with the flour. It should be rather a thin batter. Heat the pan and rub it with butter or dripping before the batter is poured in ; it should be about an inch thick. When the pudding is browned on one side, turn and brown it on the other. It may be made plainer with half a pound of flour, a teaspoonful of salt, three eggs, and a pint of milk, and baked in a tin under a joint of roasting beef or mutton.

HASTY PUDDING.

Boil a pint of milk with a pinch of salt ; while boiling stir into it by degrees as much flour as will thicken it, pour it out, and eat with cold butter and brown sugar.

FIG PUDDING.

Chop six ounces of suet and half a pound of the best figs fine, add three quarters of a pound of bread-crumbs, and four ounces of moist sugar ; mix first the bread and

suet, then the figs and sugar ; add a little nutmeg, a well-beaten egg, a cup of milk. Boil in a mould four hours.

BREAD PUDDING.

Put into a stew-pan a pint of bread-crumbs, with as much milk as will cover them, the peel of a lemon, and a small bit of cinnamon ; boil about ten minutes, sweeten with powdered sugar, take out the lemon and cinnamon, and add four eggs. Beat all well together, and boil one hour, or bake half an hour.

NEW COLLEGE PUDDINGS.

Beat six yolks and three whites of eggs, mix them with one spoonful of flour and four of bread-crumbs ; add a little salt and nutmeg, with sugar to taste, four ounces of shred suet, and the same of picked and washed currants ; mix well together. Make the batter into egg-shaped pieces with a spoon, and fry in very hot butter, or they may be baked in patty-pans.

PUDDINGS IN HASTE.

Mix shred suet with grated bread-crumbs, a handful of currants cleaned or a few stoned raisins, the beat yolks of three eggs and the white of one, with a little grated lemon-peel, to a stiffish paste. Roll this in flour, and with two spoons make it into small balls ; have ready a pan of fast-boiling water, drop them in ; when done they will rise to the top.

SPONGE-CAKE PUDDING.

Steep sponge-cake in brandy, butter a mould and stick it over with dried cherries ; put the cake in and make a

custard with three whole eggs and four yolks, about half a pint of milk, and a little sugar and nutmeg; fill up the mould and boil it an hour. Serve with arrow-root and brandy sauce.

THE WESTERN PUDDING.

Take twelve ounces of bread-crumbs or sponge-cake; boil a pint of cream and pour it over the crumbs; leave them to soak a little, rub off on a piece of lump sugar the rind of a lemon; when pounded it should be about a quarter of a pound. Well whip the yolks of six and the whites of two eggs. Mix all well together, adding a pinch of salt; butter a mould well, and pour in the mixture; boil or steam the pudding one hour and a half; serve with clear wine-sauce. Currants or cherries may be added if liked.

MARMALADE PUDDING.

Take about half a teacupful of milk, one tablespoonful of fine flour, and about two ounces of white sugar; put it on the fire, and stir till it boils; then add the yolks of four eggs, and one small pot of marmalade, reserving most of the chips to line the mould with. Mix all well up together, then beat up the whites of five eggs, and stir them lightly in. Butter a mould and line it completely with orange chips, put in the pudding, and steam it for half an hour with fire under and over.

GENERAL GRANT'S PUDDING.

Take ten ounces of bread-crumbs, eight ounces of chopped suet, three ounces of pounded sugar, the grated peel and juice of two large lemons, three eggs, and a little salt. Mix all well together, put it into a mould that will just hold it, and boil for three hours. Serve with a clear wine-sauce.

MARROW PUDDING.

Take half a pound of marrow from beef bones, grate about half a pound of bread into crumbs; put both into a basin and pour a pint of boiling cream over them, cover it close, and let it stand till nearly cold; beat up six eggs very light and mix them in, add a little grated nutmeg and cinnamon, a quarter of a pound of fine sugar, and a spoonful of smooth marmalade. If liked a small glass of brandy may also be added. Mix all well together, butter a mould, lay it with dried cherries or orange-chips, put in the pudding, and boil one hour: or it may be baked for the same time in a dish with good puff-paste round the edge.

SUNDAY PUDDING.

Take half a pint of raisins, and half a pound of currants, the same of suet chopped fine and of bread-crumbs, one tablespoonful of flour, half a glass of brandy, a small piece of lemon-peel chopped fine, three ounces of moist sugar, four eggs, and one teacupful of milk. Mix all these ingredients well together, put it in your mould, and boil four hours.

PLUM PUDDINGS.

Suet, flour, currants, and stoned raisins, of each one pound, the rind of a lemon grated, four eggs, as much milk as will mix it into a proper consistency, and a wine-glassful of brandy. Flour a cloth, tie it up tight, and boil eight or nine hours; or it may be boiled the same time in a mould. Instead of all flour, half the weight of bread-crumbs is an improvement.

A RICH PLUM PUDDING.

Four ounces of bread-crumbs, two ounces of flour, half a pound of muscatel raisins stoned, the same quantity of

picked and washed currants, a pound of sliced kidney suet, a quarter of a pound powdered sugar, a saltspoonful of salt, a little mixed spice, two ounces of candied lemon, orange, or citron peel, chopped; the rind of two, and the juice of one lemon; beat six eggs well with some new milk, and a glassful of brandy. Mix all well together, and let it stand two or three hours. Scald and flour a cloth, tie the pudding in firmly, and boil for five hours briskly.

MONDAY PUDDING.

Place some slices of Sunday pudding at the bottom of a mould, take half a pint of thin cream or new milk, a very little cinnamon, a little lemon-peel, and one laurel-leaf; set it over a slow fire and let it boil, then add the yolks of four eggs; beat it all up together, and strain it through a sieve over the plum-pudding in the mould; then set the mould in a stewpan of water, and steam it half an hour.

PACIFIC PUDDING.

Grate a large slice of stale bread, boil a pint of cream or new milk, put the bread in a basin and pour the cream over, and cover the basin with a plate. Pound two ounces of sweet almonds and two or three bitter ones with a little cold milk or cream till they are quite smooth; mix it with the bread in the basin, beat up six eggs till they are quite light, and add them, also a very little cinnamon and nutmeg grated, a little sugar, and a glass of brandy. Mix all well together; butter a mould, pour in the ingredients and put it to boil in a pan of boiling water for an hour, taking care to keep the water at the same height by adding more as it boils down, but be careful it does not boil over into the mould, which should have a cover and weight on it. Turn it out and serve with a custard-sauce poured over it.

MUFFIN PUDDING.

A pint of milk boiled, sweetened, and flavoured with cinnamon and lemon-peel ; strain it and add the yolks of four eggs. Take half a pound of biscuit crumbled down, two muffins sliced, some dried cherries, half a gill of brandy and the same of sweet wine ; butter a mould well with fresh butter, stick the cherries on the inside, then put in a layer of grated biscuit, next of muffin, and so on alternately, till the mould is near full, then pour in the brandy and wine. Three-quarters of an hour before you wish to serve the pudding add the custard as above, and put the mould into a stewpan of boiling water, taking care that the water does not get in over the top of the mould. Serve with a wine sauce.

CABINET PUDDING.

Boil a pint of cream with a bit of lemon-peel and a little salt ; pour the cream while boiling over six pounds of sponge or Naples biscuits, and let them soak ; then add the yolks of eight eggs, and the beaten whites of six, also a little brandy ; butter a mould, decorate it with preserved cherries, pour in the mixture, and put it into a bain marie to steam for half an hour ; serve either with a clear wine or custard sauce. This pudding may also be made with the remains of Savoy biscuits, or the crumb of a French roll or penny loaf.

GINGER PUDDING.

Take twelve sponge-biscuits soaked in a pint of cream or milk, ten yolks of eggs, two ounces of preserved wet ginger cut in small pieces, a spoonful of ginger-syrup, and two ounces of dissolved butter ; boil it half an hour in a buttered mould au bain marie, or bake it in a dish lined

with puff-paste. Pine-apple pudding may be made the same. Serve with a custard-sauce flavoured with ginger or pine-apple.

LEMON PUDDING.

Take eight yolks and four whites of eggs, a quarter of a pound of sugar, one pound of butter, half a pint of cream, the juice of one lemon and the grated peel of two. Mix well together, put in a form of puff-paste, and bake about half an hour.

ANOTHER LEMON PUDDING.

A teacupful of water, two ounces of butter, one ounce of loaf-sugar, the juice and grated rinds of two lemons. Boil all together for ten minutes, then add the yolks of eight eggs well beaten; stir without ceasing after putting in the eggs till it is as thick as custard; take the pan off the fire. Have ready, half baked, a shell of puff-paste, pour in the pudding, and bake for half an hour; or it may be baked in a dish lined with puff-paste.

ORANGE PUDDING.

Take three China orange skins, boil them in rose water till tender, pound them in a mortar; add twelve yolks of eggs, twelve ounces of sugar, and six ounces of butter. Beat all well together in the mortar till thoroughly mixed; put it into a shell of puff-paste, and bake half an hour.

ANOTHER ORANGE PUDDING.

Take five ounces of butter, melt it in a pan, but do not let it oil; add to it while warm five ounces of sugar, and the yolks of ten eggs beaten; mix well together, and beat

till the mixture turns white. Have the bottom of a baking tin covered with puff-paste; spread thickly on it orange marmalade, and pour the rest of the ingredients over; bake in a moderate oven about half an hour; turn it out of the tin and serve. Pine-apple and apricot may be made in the same way. This is an excellent recipe.

APRICOT PUDDING.

Take twelve large apricots, scald them till they are soft; pour on the grated crumb of a penny loaf, a pint of cream boiling hot; when cool, add four ounces of sugar, the yolks of four eggs well beaten, and a glass of madeira or sherry. Pound the apricots in a mortar with the kernels; then mix the fruit and other ingredients well together. Line a pattypan with puff-paste, put in the pudding, and bake half an hour.

GOOSEBERRY PUDDING.

Stew gooseberries in a stone jar over a hot stove, or placed in a saucepan of water, till they will pulp; rub them through a coarse sieve, and take a pint of the pulp and beat it with three whole eggs, previously whipped together and strained, an ounce and a half of butter, and as much sugar as will sweeten it; add some crumbs of roll, or four ounces of Naples biscuit, to give it consistence; put into a shape of puff-paste, and bake half an hour.

APPLE PUDDING.

Stew some apples, and pulp them through a sieve. To about half a pound of apples, after they are pulped, add six ounces of melted, but not oiled butter, in which mix as much sugar as will just sweeten the pudding; add the yolks of six eggs, and the whites of four, whipped. Mix

all with the apples, and beat it very light ; add the rind of a lemon. Cover the bottom of a baking-tin with puff-paste, and pour the pudding into it ; bake in a moderate oven half an hour, strew sugar over it, and serve.

ANOTHER APPLE PUDDING.

Peel one dozen and a half of good apples, take out the cores, cut them small and put them into a stew-pan that will just hold them, with a little water, a little cinnamon, two cloves, add the peel of a lemon ; stew over a slowfire, till quite soft, sweeten with moist sugar, and rub through a hair sieve ; add to it the yolk of four eggs, and the white of one, a quarter of a pound of good butter, a little nutmeg, the juice and grated peel of one lemon. Beat all well together ; butter a mould, put in the pudding, and bake or boil half an hour ; serve with a custard-sauce made without wine.

CITRON PUDDING.

Slice half a pound of citron thin, and shred it very small ; pound it with half a pound of powdered sugar in a marble mortar till well incorporated. Beat the yolks of twelve eggs to a cream ; mix them by degrees with the citron, beating well together ; add as much spinach-juice as will make it a fine green ; bake in a shape of puff-paste ; just before putting it in the oven add five ounces of oiled butter and a little brandy.

RICE MERINGUEE.

Take six ounces of rice, put it in a quart of milk, and set it over a slow fire to simmer till the rice swells and gets thick ; add half a pint of cold thick cream, and let it simmer till it gets thick again ; then take it off the fire,

have six ratafia biscuits dried and crumbled small, a quarter of a pound of sugar, and the grated peel of a lemon ready to put into it. Mix all well together, and let it stand by the fire till the first course is served. Whip the whites of three eggs to a fine froth, stir it quickly into the rice, put it into the dish it will be served in, and set it over a stove. Sprinkle sugar over when nearly done, brown with a salamander, and serve.

PUDDING SAUCES

ARROWROOT SAUCE FOR PUDDINGS.

Two small teaspoonfuls of arrowroot, 4 dessertspoonfuls of pounded sugar, the juice of 1 lemon, $\frac{1}{4}$ teaspoonful of grated nutmeg, $\frac{1}{2}$ pint of water.

Mix the arrowroot smoothly with the water; put this into a stewpan; add the sugar, strained lemon-juice, and grated nutmeg. Stir these ingredients over the fire until they boil, when the sauce is ready for use. A small quantity of wine, or any liquor, would very much improve the flavour of this sauce; it is usually served with bread, rice, custard, or any dry pudding that is not very rich.

CHERRY SAUCE FOR SWEET PUDDINGS.

One lb. of cherries, 1 tablespoonful of flour, 1 oz. of butter, $\frac{1}{2}$ pint of water, 1 wineglassful of port wine, a little grated lemon-rind, 4 pounded cloves, 2 tablespoonfuls of lemon-juice, sugar to taste.

Stone the cherries, and pound the kernels in a mortar to a smooth paste; put the butter and flour into a saucepan; stir them over the fire until of a pale brown; then add the cherries, the pounded kernels, the wine, and the water. Simmer these gently for $\frac{1}{4}$ hour, or until the cherries are quite cooked, and rub the whole through a hair-sieve; add the remaining ingredients, let the sauce boil for another 5 minutes, and serve. This is a delicious sauce to serve with boiled batter pudding, and when thus used, should be sent to table poured over the pudding.

LEMON SAUCE FOR SWEET PUDDINGS.

The rind and juice of 1 lemon, 1 tablespoonful of flour, 1 oz. of butter, 1 large wineglassful of sherry, 1 wineglassful of water, sugar to taste, the yokes of four eggs.

Rub the rind of the lemon on to some lumps of sugar ; squeeze out the juice, and strain it ; put the butter and flour into a saucepan, stir them over the fire, and when of a pale brown, add the wine, water, and strained lemon-juice. Crush the lumps of sugar that were rubbed on the lemon ; stir these into the sauce, which should be very sweet. When these ingredients are well mixed, and the sugar is melted, put in the beaten yokes of 4 eggs ; keep stirring the sauce until it thickens, when serve. Do not, on any account, allow it to boil, or it will curdle, and be entirely spoiled.

SOYER'S SAUCE FOR PLUM-PUDDINGS.

The yokes of 3 eggs, 1 tablespoonful of powdered sugar, 1 gill of milk, a very little grated lemon-rind, 2 small wineglassfuls of brandy.

Separate the yokes from the whites of 3 eggs, and put the former into a stewpan ; add the sugar, milk, and grated lemon-rind, and stir over the fire until the mixture thickens ; but do *not* allow it to *boil*. Put in the brandy ; let the sauce stand by the side of the fire, to get quite hot ; keep stirring it, and serve in a boat or tureen separately, or pour it over the pudding.

SWEET SAUCE FOR PUDDINGS.

Half-pint of melted butter made with milk ; 3 heaped teaspoonfuls of pounded sugar, flavouring of grated lemon-rind, or nutmeg, or cinnamon.

Make $\frac{1}{2}$ pint of melted butter, omitting salt; stir in the sugar, add a little grated lemon-rind, nutmeg, or powdered cinnamon, and serve. Previously to making the melted butter, the milk can be flavoured with bitter almonds, by infusing about half a dozen of them in it for about $\frac{1}{2}$ hour; the milk should then be strained before it is added to the other ingredients. This simple sauce may be served for children with rice, butter, or bread pudding,

VANILLA CUSTARD SAUCE, TO SERVE WITH PUDDINGS.

Half-pint of milk, 2 eggs, 2 oz. of sugar, 10 drops of essence of vanilla.

Beat the eggs, sweeten the milk; stir these ingredients well together, and flavour them with essence of vanilla, regulating the proportion of this latter ingredient by the strength of the essence, the size of the eggs, &c. Put the mixture into a small jug, place this jug in a saucepan of boiling water, and stir the sauce *one way* until it thickens; but do not allow it to boil, or it will instantly curdle. Serve in a boat or tureen separately, with plum, bread, or any kind of dry pudding. Essence of bitter almonds or lemon-rind may be substituted for the vanilla, when they are more in accordance with the flavouring of the pudding with which the sauce is intended to be served.

WINE SAUCE FOR PUDDINGS.

The yokes of 4 eggs, 1 teaspoonful of flour, 2 oz. of pounded sugar, 2 oz. of fresh butter, $\frac{1}{4}$ saltspoonful of salt, $\frac{1}{2}$ pint of sherry or Madeira.

Put the butter and flour into a saucepan, and stir them over the fire until the former thickens; then add the sugar, salt, and wine, and mix these ingredients well together. Separate the yokes from the whites of 4 eggs;

beat up the former, and stir them briskly to the sauce; let it remain over the fire until it is on the point of simmering; but do not allow it to boil, or it will instantly curdle. This sauce is delicious with plum, marrow, or bread puddings; but should be served separately, and not poured over the pudding.

WINE OR BRANDY SAUCE FOR PUDDINGS.

Half-pint of melted butter, 3 heaped teaspoonfuls of pounded sugar; 1 *large* wineglassful of port or sherry, or $\frac{1}{4}$ of a *small* wineglassful of brandy.

Make $\frac{1}{2}$ pint of melted butter by recipe, omitting the salt; then stir in the sugar and wine, or spirit, in the above proportion, and bring the sauce to the point of boiling. Serve in a boat or tureen separately, and, if liked, pour a little of it over the pudding. To convert this into punch sauce, add to the sherry and brandy a small wineglassful of rum and the juice and grated rind of $\frac{1}{2}$ lemon. Liqueurs, such as Maraschino or Curaçoa, substituted for the brandy, make excellent sauces.

WINE SAUCE FOR PUDDINGS.

Half-pint of sherry, $\frac{1}{4}$ pint of water, the yokes of 5 eggs, 2 oz. of pounded sugar, $\frac{1}{2}$ teaspoonful of minced lemon-peel, a few pieces of candied citron cut thin.

Separate the yokes from the whites of 5 eggs; beat them, and put them into a very clean saucepan (if at hand, a lined one is best); add all the other ingredients, place them over a very sharp fire, and keep stirring until the sauce begins to thicken; then take it off and serve. If it is allowed to boil, it will be spoiled, as it will immediately curdle.

SAUCE (GENERAL).

Take a lump of fresh butter. Beat it up to a cream till it appears quite white at night. Add white sugar, and

about $\frac{3}{4}$ glassful of brandy. It ought to look like cream. This is a delicious sauce for puddings, apple tarts, &c.

CUSTARD SAUCE.

Boil together some sugar and cream; beat up the yolk of an egg, and add it to the boiling cream with a glass of sherry or madeira; stir well, and serve.

BRANDY BUTTER SAUCE FOR PLUM PUDDING.

A quarter of a pound of butter to be beaten with a wooden spoon all one way till it looks like thick cream; then add a quarter of a pound of loaf-sugar (less is better), a glass of sherry, and a small glass of brandy; mix well with the butter and sugar, adding only a small quantity at a time.

GERMAN PUDDING SAUCE.

Just bring to the boil half a pint of white wine, with a little lemon-peel and sugar in it; beat up well the yolks of seven eggs, and pour the hot wine over them; whisk it or mill it to a froth, and serve with almost any boiled pudding.

SABAJONE OR SABAILLON.

Mix eight very fresh yolks of eggs with three glasses of madeira or sherry wine, some sugar, and a little cinnamon. Put all into a saucepan over a quick fire; do not let it boil, but beat it constantly till it rises and is of the consistency of thick cream. This is an excellent pudding-sauce, but in Italy it is poured into glasses and eaten by itself, being served at balls, &c.

ARROWROOT SAUCE.

Mix smooth with cold water a spoonful or two of arrowroot, pour boiling water over it, stirring continually till it is smooth and clear; then put it into a saucepan with a glass of sherry, a bit of lemon-peel, and a little sugar; heat thoroughly, stirring all the time, take out the lemon-peel, and serve.

WINE SAUCE.

Make some thin melted butter, sweeten it with brown sugar, add a little grated lemon-peel, or a little nutmeg, and two glasses of sherry or madeira, make it quite hot, but do not let it boil, and serve immediately.

TO MAKE PASTES AND PASTRY.

Three-quarters of a pound of flour; half a pound of butter; half a pound of sugar; peel of a lemon; 2 eggs; half an eggshell of water.

Take three-quarters of a pound of fine flour, put it into half a pound of butter, the same of powdered sugar, and the peel of a lemon grated. Make a hole in the middle of the flour, break in the yolks of two eggs, reserve the whites, which are to be well beaten, then mix all well together. If the eggs do not sufficiently moisten the paste, add half an eggshell of water. Mix all thoroughly, but do not handle it too much. Roll it out thin, and you may use it for all sorts of pastry. Before putting it into the oven, wash over the pastry with the white of the beaten eggs, and shake over a little powdered sugar.

A LIGHT PUFF PASTE—YANKEE.

One pound of sifted flour; one pound of fresh butter; two spoonfulls of cream of tartar; one teaspoonful of soda; a little water.

Work one-fourth of the butter into the flour until it is like sand; measure the cream of tartar and the soda, rub it through a sieve, put it to the flour, add enough cold water to bind it, and work it smooth; dredge flour over the paste-slab or board, rub a little flour over the rolling-pin, and roll the paste to about half an inch thickness; spread over the whole surface one-third of the remaining butter, then fold it up; dredge flour over the paste-slab

and rolling-pin and roll it out again ; then put another portion of the butter, and fold and roll again, and spread on the remaining butter, and fold and roll for last time.

VERY RICH SHORT CRUST.

Ten ounces of butter ; one pound of flour ; a pinch of salt ; two ounces of loaf sugar, and a little milk.

Break ten ounces of butter into a pound of flour dried and sifted, add a pinch of salt, and two ounces of loaf sugar, rolled fine. Make it into a very smooth paste as lightly as possible, with two well-beaten eggs, and sufficient milk to moisten the paste.

PASTE FOR CUSTARDS.

Six ounces of butter ; half a pound of flour ; yolks of two eggs ; three tablespoonfuls of cream.

Rub six ounces of butter into half a pound of flour. Mix it well together with two beaten eggs and three tablespoonfuls of cream. Let it stand a quarter of an hour, then work it up, and roll it out very thin for use.

LIGHT PASTE, FOR TARTLETS, &c.

One pound of flour ; twelve ounces of butter ; one egg.

Wash the butter in water, to take out the salt, and melt it without its being oiled. When it is cool mix with it a well-beaten egg, and then stir it into a pound of flour, dried and sifted ; work it into a thin paste, roll it out thin, and line the patty-pans as quickly as possible with it. When putting the tarts into the oven brush the crust over with water, and sift some pounded sugar over them. Bake them in a lightly heated oven, and serve on a napkin, filling them with any preserve you please.

CROQUANTE PASTE.

One pound of flour; half a pound of sifted loaf sugar; and the yolks of eggs.

Pound and sift half a pound of loaf sugar; mix it with a pound of flour, and stir in a sufficient number of the yolks of eggs to form it into a smooth paste. Beat and knead it well, roll it out to the size of the croquante form, and about a quarter of an inch thick. Rub the form with butter or beef-suet, and press the paste closely over it to cut the pattern well through. Then lay it on a baking-tin, brush it lightly over with the white of a beaten egg, sift sugar over it, and bake it in a slow oven. When done, take it carefully from the tin, and cover it with any preserves. If kept in a dry place it can be used several times.

PATE AUX CHOUX. .

Half a pint of water; four ounces of butter; a little lemon peel or lemon flavouring; two ounces of sugar; a little salt; about four ounces of flour; seven or eight eggs.

Put into a stewpan the water, the butter, the salt, and the sugar. Add the flavouring of lemon, or the peel minced as fine as possible. As soon as the water begins to boil, dredge in flour with your left hand, and stir with your right, till it forms a *very thick paste*, which will be in a few minutes. Take it off the fire and let it grow cold. Break an egg into it, beat it together, and continue doing so till the paste is soft and will detach itself easily from the spoon.

The paste is then ready for use.

TO ICE OR GLAZE PASTRY, OR SWEET DISHES.

Whites of two eggs to three ounces of loaf sugar.

To ice pastry or any sweet dishes, break the whites of

CRANBERRY TART.

One quart of cranberries ; one pint of water ; one pound of moist sugar ; puff paste.

Pick a quart of cranberries free from all imperfections, put a pint of water to them and put them into a stewpan, add a pound of fine brown sugar to them, and set them over the fire to stew gently until they are soft, then mash them with a silver spoon, and turn them into a pie-dish to become cold. Put a puff paste round the edge of the dish, and cover it over with a crust ; or make an open tart in a flat dish with paste all over the bottom of it and round the edge ; put in the cranberries ; lay crossbars of paste over the top, and bake.

RHUBARB TART.

Some stalks of rhubarb ; one large teacupful of sugar ; some puff paste.

Cut the large stalks from the leaves, strip off the outside skin, and cut the sticks into pieces half an inch long. Line a pie-dish with paste rolled rather thicker than a half-dollar piece, put in a layer of rhubarb, strew the sugar over it, then fill it up with the other pieces of stalks, cover it with a rich puff paste, cut a slit in the centre, trim off the edge with a knife, and bake it in a quick oven. Glaze the top or strew sugar over it.

PLAIN APPLE TART.

Apples ; a teacupful of sugar ; peel of half a lemon or three or four cloves ; half a pound of puff paste.

Rub a pie-dish over with butter, line it with short pie-crust rolled thin, pare some cooking apples, cut them in small pieces, fill the pie-dish with them, strew over them a cupful of fine moist sugar, three or four cloves, or a

little grated lemon peel, and add a few spoonfuls of water; then cover with puff paste crust, trim off the edges with a sharp knife, and cut a small slit at each end, pass a giggling iron round the pie half an inch inside the edge, and bake it in a quick oven.

OPEN APPLE TART.

One quart of sliced apples; one teaspoonful of water; one of fine moist sugar; half a nutmeg; yolk of one egg; a little loaf sugar and milk; puff paste.

Peel and slice some cooking apples and stew them, putting a small cupful of water and the same of moist sugar to a quart of sliced apples, add half a nutmeg, and the peel of a lemon grated, when they are tender set them to cool. Line a shallow tin pie-dish with rich pie paste, or light puff paste, put in the stewed apples half an inch deep, roll out some of the paste, wet it slightly over with the yolk of an egg beaten with a little milk, and a table-spoonful of powdered sugar, cut it in very narrow strips, and lay them in crossbars or diamonds across the tart, lay another strip round the edge, trim off the outside neatly with a sharp knife, and bake in a quick oven until the paste loosens from the dish.

APPLE TART AND CUSTARD.

Two pounds of apples; a quarter of a pound of sugar; peel of half a lemon; one tablespoonful of lemon juice; one pint of custard; puff paste.

Make about a pound of good puff paste, put a border of it round the edge of a pie-dish, and fill it with the apples pared, cored, and cut in slices; add the sugar, the grated lemon peel, and the juice with a small quantity of water. Cover it with a crust, cut the crust close round the edge of the dish, and bake it when done. Cut out the middle

of the crust, leaving only a border at the end of the dish, pour in a good boiled custard, grate a little nutmeg on the top, and serve it up cold.

APPLE TART WITH QUINCE.

Six or eight apples; the rind of a lemon; three ounces of sugar; one quince; one ounce of butter; puff paste.

Pare, core, and cut into slices as many apples as are required for the dish, and arrange them neatly in it, then slice the quince and stew it in a little water with some sugar and a piece of butter until quite tender; add it, and sufficient sugar to sweeten the apples, and the rind of a lemon grated; place a band of paste round the edge of the dish, wet it, and place the cover of puff paste over it, press it down all round, cut the edge evenly, scallop it with a spoon or knife, decorate the top with paste cut into leaves or forms, brush an egg over it, and bake in a moderate oven.

APRICOT TART.

Some ripe apricots; puff paste; good moist sugar to taste.

Divide a sufficient number of ripe apricots to fill the dish; take out the stones, crack them and blanch the kernels. Fill the dish with the fruit and some moist sugar to taste; lay the kernels at the top of the fruit; line the edge of the dish with puff paste, and put on the cover as before. Glaze it a few minutes before it is done, and put it into the oven again to set the sugar.

LOUISIANA TART.

Puff paste; twelve golden pippins; some apricot jam; one pint of milk; four bitter almonds; a quarter of a pound of sugar; a little cinnamon; twelve eggs; a quarter of a pound of puff paste.

Cover the inside of a pie-dish with puff paste, lay in twelve golden pippins peeled, cored, and quartered, put over them a layer of *apricot jam*; then boil, in a pint of new milk, four bitter almonds, a quarter of a pound of loaf sugar, and a piece of cinnamon. When cool, stir in the yolks of twelve eggs well beaten, pour it over the apples and jam, and bake.

PUFFS.

Roll the paste to rather more than half an inch in thickness; and cut it in cakes with a tin cutter the size of the top of a tumbler, then with a cutter the size of a wineglass mark a circle in the centre of the larger round. Lay the puffs on tins, wet the tops over with a brush dipped in an egg beaten with a little sugar. Bake them in a quick oven. When done, take out the centre, and fill with jam or marmalade.

MINCE PIES.

Puff paste; any of the mincemeats given.

Roll out the puff paste to the thickness of a quarter of an inch, line some good-sized patty-pans with it, fill them with mincemeat, cover with the paste, and cut it close round the edge of the patty-pan. Put them in a brisk oven. Beat the white of an egg to a stiff froth, brush it over them when they are baked, sift a little powdered sugar over them, replace them in the oven for a minute or two to dry the egg. Serve them on a tablenapkin very hot. Cold mince pies will re-warm and be as good as fresh.

SANTA FE PUFFS.

One pint of milk; one pint of flour; a little cinnamon; a very little almond powder, and sugar to your taste; four eggs.

Put a pint of milk into a stew-pan and let it boil. Add the same quantity of flour by degrees, a teaspoonful at a time, stirring it together till it becomes a very stiff smooth paste. Put it into a basin, or mortar, add a little cinnamon, a little almond powder, and sugar to your taste. After you have put in all the ingredients, beat them well together for half an hour, adding, *as you beat it, and by degrees*, four eggs. Make some lard or dripping hot in an omelet pan, drop into it pieces of this paste of about the size of a walnut and fry them.

PYRAMID OF PASTE.

Some puff paste; apricot, strawberry, and raspberry jam; dried fruit; spun sugar; yolks of eggs.

Roll out some rich puff paste about half an inch thick, and cut it out with an oval fluted cutter in different sizes, the first being the size of the dish intended for use, and the last the size of a quarter dollar piece. Arrange them on a paper placed on the baking plate, brush them over with the yolk of an egg, and bake them lightly. When done, and quite cold, place the largest on the dish, spread a layer of strawberry jam over it; then the next size piece of paste, cover that with jam, and repeat until you have piled them all up. Place tastefully on the top a few dried cherries, and spin over it a caramel of sugar.

GERMAN PASTRY.

The weight of two eggs in butter, flour, sugar; any preserve you like.

Take two eggs well beaten, and mix them with their weight in flour and sugar. Beat well together with a fork, lay half the paste on a tin, and put it into a brisk oven. When a little set, spread over it preserve of apricot or strawberry jam. Then add the remainder of the

paste, and bake it again till quite set. When cold, sift a little sugar over it, and cut it into narrow strips.

TARTLETS.

Some rich puff paste ; any preserve you please, or marmalade.

Cut as many rounds of rich puff paste with a tin cutter as you require. Then cut an equal number, and press a smaller cutter inside them to remove the centre and leave a ring. Moisten the rounds with water, and place the rings on them. Put them into a moderate oven for ten or twelve minutes, and when done, fill the centre with any preserve of apricot, strawberry, or orange marmalade. Stamp out a little of the paste rolled very thin in stars, &c. Bake them lightly, and place one on the top of each tartlet. Serve them hot or cold.

ORANGE TARTLETS.

Two oranges ; a piece of butter the size of a walnut ; twice the weight of the oranges in pounded sugar ; puff paste.

Take out the pulp from two oranges, boil the peels until quite tender, and then beat them to a paste with twice their weight in pounded loaf sugar, then add the pulp and the juice of the oranges with a piece of butter the size of a walnut, beat all these ingredients together, line some patty pans with rich puff paste, lay the orange mixture in them, and bake them.

GREEN APRICOT TARTLETS.

Some green apricots ; six ounces of sugar ; puff paste.

Take some green apricots before the stone is hardened, and stew them gently in a very little water and four

ounces of loaf sugar. When tender, add two ounces more sugar, reduce the syrup until rather thick, add it to the apricots, and put the mixture into patty pans lined with puff paste, and bake them.

LEMON TURNOVERS.

Three dessertspoonfuls of flour ; one of powdered sugar ; rind of one lemon ; two ounces of butter ; two eggs ; and a little milk.

Mix the flour, sugar, and the grated rind of the lemon with a little milk to the consistency of batter, then add the eggs well beaten and the butter melted. Butter some tin saucers, pour in the mixture, and bake them in rather a quick oven. When done, take them out of the tins, cut them across, fold them together, and place them on a napkin with sifted sugar sprinkled over them.

LEMON PUFFS.

One pound and a quarter of loaf sugar ; peel of two lemons ; whites of three eggs.

Beat and sift a pound and a quarter of loaf sugar, and mix with it the peel of two lemons grated, whisk the whites of three eggs to a firm froth, add it gradually to the sugar and lemon, and beat it all together for one hour. Make it up into any shape you please, place the puffs on oiled paper on a tin, put them in a moderate oven and bake.

LEMON TARTLETS.

Four lemons ; a quarter of a pound of sweet almonds ; a quarter of a pound of loaf sugar ; rich puff paste.

Cut the peels from four lemons, boil them tender, and beat them to a paste, add a quarter of a pound of sweet almonds blanched and minced fine, a quarter of a pound

of loaf sugar pounded, and the juice of four lemons strained with the peel of one grated. Put the whole when well mixed into a stew pan, let it simmer to a very thick syrup, and pour it into a shallow dish lined with rich puff paste, put small bars of paste across it, and bake it in a moderate oven a light colour.

LEMON PATTIES.

Two penny loaves ; half a pint of boiling milk ; peel of two lemons ; a quarter of a pound of butter ; three eggs ; sugar to your taste.

Grate the crumb of two rolls, and pour on it half a pint of boiling milk. When cold, grate in the peels of two lemons, add the quarter of a pound of butter beaten to a cream and the three eggs, adding pounded sugar to your taste ; well butter some small cups, pour in the mixture, and bake them. When done, turn them out, and pour wine sauce over them.

CHOCOLATE TARTS.

A quarter of a pound of chocolate ; one small stick of cinnamon ; peel of one lemon ; two spoonfuls of flour ; six eggs ; two spoonfuls of milk ; sugar to taste ; a pinch of salt ; puff paste.

Rasp a quarter of a pound of chocolate, a small stick of cinnamon, and add half a lemon grated, a pinch of salt, and sugar to taste ; well beat the yolks of eggs with two spoonfuls of milk, add it to the other ingredients, and set them over the fire in a stew pan for about ten minutes, add the peel of half a lemon cut small, and then set it to cool ; beat up the whites of the eggs, put the mixture into a tart dish lined with puff paste, cover it with the whisked egg, and bake it. When baked, sift sugar over it, and glaze it with a salamander.

JERSEY WONDERS.

A quarter of a pound of sugar ; four ounces of butter ; one pound of flour ; three large or four small eggs ; a little nutmeg.

Work the sugar and butter together till quite soft, throw in the eggs that have been previously well beaten, and then add the flour and a little nutmeg, knead twenty minutes and let it rise ; then roll between your hands into round balls the size of a small potato, but do not add any more flour ; flour your pasteboard lightly and each ball roll out into a thin oval the size of the hand, cut with a knife *three* slits like bars in the centre of the oval, cross the two centre ones with your fingers, and draw up the two sides between, put your finger through and drop it into boiling lard, which must be ready in a stew pan. Turn as they rise, and when a nice brown, take them up with a fork, and lay them on a tray with paper underneath them. The lard must be boiling before putting them in ; a stew pan wide enough to put three in at once answers best, and when the lard would froth too much add a little fresh before putting in any more. When all are done save the lard in a basin, as it will answer, by adding a little more fresh, to use again.

PUMPKIN PIE WITH EGGS.

All kinds of pumpkins, domestic or foreign, make very good pies. Pare the pumpkin ; take out the seeds carefully without scraping the solid part of the fruit ; stew until it becomes soft, and strain through a sieve or colander. Beat up one egg for each pint of milk ; stir the beaten egg and milk with the stewed fruit until it becomes as thick as can be stirred rapidly and easily ; sweeten with molasses or brown sugar, and bake without an upper crust, an hour, in either deep or shallow plates, in a hot oven.

When a single or under crust only is used, it should be made thicker than when two are used, and also rimmed or raised on the edge.

PUMPKIN PIE WITH CREAM.

Prepare the fruit as above, and instead of eggs use one gill of sweet cream to each quart of milk.

GRATED PUMPKIN PIE.

Take out the seeds as above ; grate the fruit close down to the outside skin ; sweeten the pulp ; mix with milk and cream, flavour with grated lemon, citron, or cocoa, and bake on a single crust.

SQUASH PIE.

This is made precisely as the pumpkin pie, and is essentially the same thing. The best squashes for pie-making are the cream, butter, and several varieties of winter. The more firm in texture, and sweeter in flavour, the better.

GREEN APPLE PIE.

Peel and core moderately tart and ripe apples—pippins, russets, and greenings are excellent ; cut them into very thin slices ; fill the under crust ; then sprinkle over them brown sugar, or pour over molasses to sweeten sufficiently ; lay over the upper crust, and bake them in a moderate oven about forty minutes.

DRIED APPLE PIE.

Select clean and rich flavoured fruit, and that which is not very sour ; stew until soft ; sweeten with brown

sugar or molasses ; place the apples half an inch thick between the crusts, and bake about half an hour.

CARROT PIES.

These are not so delicious as pumpkin pies, though some persons are very fond of them. They are made in the same way as the pumpkin pies. The roots should be boiled very tender, then skinned and sifted.

POTATO PIE.

Carolina potatoes are generally preferred, though mealy Irish ones do very well. Boil them till quite soft ; peel, mash, and strain them ; then to half a pound of potatoes put a quart of milk, half a gill of sweet cream, two beaten eggs and bake on a single crust.

PEACH PIE.

Take juicy and mellow peaches ; peel, stone, and slice them, then put them in a deep pie plate lined with the under crust, sprinkle through them a sufficient quantity of sugar, equally distributed ; put in about a tablespoonful of water ; dust a little flour over the top ; cover with a rather thick crust, and bake nearly an hour.

DRIED PEACH PIE.

Procure the mildest flavoured and softest dried fruit ; stew and sweeten, and make the pie a little thicker than dried apple-pie ; bake about three quarters of an hour.

RHUBARB PIE.

Take the tender stalks of the plant ; strip off the skin ; stew till soft, and sweeten ; press the upper crust closely

around the edge of the plate, and prick the crust with a fork, so that it will not burst and let out the juice while baking. It should take about an hour, in a slow oven.

CUSTARD PIE.

Take one quart of rich, sweet milk ; beat six eggs with two tablespoonfuls of sugar, and stir the whole together. Put the crust on the plates, and let it harden a few minutes in the oven or near the fire ; then pour in the custard, and bake about twenty minutes.

CRANBERRY TART.

Wash the berries in a pan of water, rejecting all the bad ones ; simmer them until they become soft and burst open ; sweeten with half a pound of sugar to a pound of the fruit ; place it again over the fire till it comes to the boiling point ; then place it on a thick under crust, and bake in a moderate oven.

WHORTLEBERRY OR HUCKLEBERRY PIE.

This is one of the most delicious and wholesome of pies. Wash and pick over the ripe berries ; place them an inch thick on the under crust ; strew a little sugar over them ; put on the upper crust, and bake half an hour.

BLACKBERRY PIE.

This is nearly or quite as good as the preceding, and made in the same way. The berries should be ripe, or nearly so, and fresh as possible.

RASPBERRY PIE.

Either the black or red berry is excellent for pies. The latter is very sweet and requires but a trifle of sugar.

STRAWBERRY PIE.

This is made in the same way as the other berry pies. This fruit is rather acid, and requires considerable sugar to make it pleasant.

STRAWBERRY TART.

Stew the fruit until soft ; sweeten with brown sugar, about six ounces to a pound of the fruit, and bake moderately on a single crust.

GREEN CURRANT PIE.

Currants will make good and wholesome pies at nearly all stages of their growth. They only require to be stewed and sweetened according to their degree of acidity, and baked between two crusts in the ordinary manner. The addition of a little dried or green apples gives a fine flavour.

GOOSEBERRY PIE.

This is made in the same way as the preceding, but requires a larger proportion of sugar. The berries should be nearly or quite full grown. A little apple may be used if preferred.

DRIED FRUIT PIES.

These may be made of various dried berries—currants, raspberries, wortleberries, etc., or any of these mixed with

dried apples, peaches, pears, or plums. They are merely to be mixed in proportions to suit the taste or convenience, sweetened, and baked in double crusts in the usual way.

APPLE PIES.

Take fine juicy apples ; pare, core, and cut them into small pieces. Have ready a deep dish that has been lined with paste. Fill it with the apples ; strewing among them layers of brown sugar, and adding the rind of a lemon grated, and also the juice squeezed in, or some essence of lemon. Put on another sheet of paste as a lid ; close the edges well, and notch them. Bake the pie in a moderate oven, about three quarters of an hour. Eat it with cream and sugar, or with cold boiled custard.

If the pie is made of early green apples, they should first be stewed with a very little water, and then plenty of sugar stirred in while they are hot.

What are called sweet apples are entirely unfit for cooking, as they become tough and tasteless ; and it is almost impossible to get them sufficiently done.

When you put stewed apples into baked shells, grate nutmeg over the top. You may cover them with cream whipped to a stiff froth, and heaped on them.

Cranberries and gooseberries should be stewed, and sweetened before they are put into paste ; peaches cut in half or quartered, and the stones removed.

Raspberries or strawberries, mixed with cream and white sugar, may be put raw into baked shells.

RHUBARB TART.

Take the young green stalks of the rhubarb plant, or pie plant, as some call it in America ; and having peeled off the thin skin, cut the stalk into small pieces about an inch long, and put them into a sauce-pan with plenty of

brown sugar, and its own juice. Cover it, and let it stew slowly till it is soft enough to mash to a marmalade. Then set it away to cool. Have ready some fresh baked shells; fill them with the stewed rhubarb, and grate white sugar over the top.

For covered pies, cut the rhubarb very small; mix a great deal of sugar with it and put it in raw. Bake the pies about three-quarters of an hour.

MINCE PIES.

These pies are always made with covers, and should be eaten warm. If baked the day before, heat them on the stove or before the fire.

Mince-meat, made early in the winter, and packed closely in stone jars, will keep till spring, if it has a sufficiency of spice and liquor. Whenever you take out any for use, pour some additional brandy into the jar before you cover it again, and add some more sugar. No mince-meat, however, will keep well unless all the ingredients are of the best quality. The meat should always be boiled the day before you want to chop it.

GOOD MINCE-MEAT.

Take a bullock's heart and boil it, or two pounds of the lean of fresh beef. When it is quite cold, chop it very fine. Chop three pounds of beef suet (first removing the skin and strings) and six pounds of large juicy apples that have been pared and cored. Then stone six pounds of the best raisins (or take sultana raisins that are without stones), and chop them also. Wash and dry three pounds of currants. Mix all together; adding to them the grated peel and the juice of two or three large oranges, two table-spoonfuls of powdered cinnamon, two powdered nutmegs, and three dozen powdered cloves, a teaspoonful

of beaten mace, one pound of fine brown sugar, one quart of Madeira wine, one pint of French brandy, and half a pound of citron cut into large slips. Having thoroughly mixed the whole, put it into a stone jar, and tie it up with brandy paper.

THE BEST MINCE-MEAT.

Take a large fresh tongue, rub it with a mixture, in equal proportions, of salt, brown sugar, and powdered cloves. Cover it, and let it lie two days, or at least, twenty-four hours. Then boil it two hours, and when it is cold, skin it, and mince it very fine. Chop also three pounds of beef suet, six pounds of sultana raisins, and six pounds of the best pippin apples that have been previously pared and cored. Add three pounds of currants, picked, washed and dried; two large table-spoonfuls of powdered cinnamon; the juice and grated rinds of four large lemons; one pound of sweet almonds, one ounce of bitter almonds, blanched and pounded in a mortar with half a pint of rose water; also four powdered nutmegs; two dozen beaten cloves; and a dozen blades of mace powdered. Add a pound of powdered white sugar, and a pound of citron cut into slips. Mix all together, and moisten it with a quart of Madeira, and a pint of brandy. Put it up closely in a stone jar with brandy paper; and when you take any out, add some more sugar and brandy; and chop some fresh apples.

Bake this mince-meat in puff paste.

You may reserve the citron to put in when you make the pies. Do not cut the slips too small, or the taste will be almost imperceptible.

VERY PLAIN MINCE-MEAT.

Take a bit of fresh beef, consisting of about two pounds of lean, and one pound of fat. Boil it, and when it is

quite cold, chop it fine. Or you may substitute cold roast beef. Pare and core some fine juicy apples, cut them in pieces, weigh three pounds, and chop them. Stone four pounds of raisins, and chop them also. Add a large tablespoonful of powdered cloves, and the same quantity of powdered cinnamon. Also a pound of brown sugar. Mix all thoroughly, moistening it with a quart of bottled or sweet cider. You may add the grated peel and the juice of an orange.

Bake it in good common paste.

This mince-meat will do very well for children or for family use, but it is too plain to be set before a guest. Neither will it keep so long as that which is richer and more highly seasoned. It is best to make no more of it at once than you have immediate occasion for.

MINCE-MEAT FOR LENT.

Boil a dozen eggs quite hard, and chop the yolks very fine. Chop also a dozen pippins, and two pounds of sultana raisins. Add two pounds of currants, a pound of sugar, a tablespoonful of powdered cinnamon, a teaspoonful of beaten mace, three powdered nutmegs, the juice and grated peel of three large lemons, and half a pound of citron cut in large strips. Mix these ingredients thoroughly, and moisten the whole with a pint of white wine, half a pint of rose water, and half a pint of brandy. Bake it in a very nice paste.

These mince pies may be eaten by persons who refrain from meat in Lent.

BREAD AND CAKES.

BREAD MAKING.

Our daily bread is so common a thing that we accept it with almost as little inquiry as thankfulness. Some indeed have not time to consider how important it is that bread, "the staff of life," should be pure and wholesome, but many more, from idleness or indifference, suffer their families to consume bread which they are well aware does not contain all the elements of nutrition, and which is made in an uncleanly manner. Many people, too, decline to acknowledge facts—declare they are overstated, and themselves worried by the perpetual outcry made about the articles of daily necessity. It is certain that a great many persons of this class do not wish to be enlightened, and would prefer to be left in all the bliss of their ignorance rather than in any way exert themselves to provide pure bread for their families. It ought to be as easy to bake bread at home as it is to roast meat, yet in many families where the latter operation is successfully performed the difficulties in carrying out the former are said to be insuperable.

Persons who are indisposed to make the effort to bake their own bread, generally aver that the oven of their range is unsuitable for baking bread, that it has spoiled batch after batch. In almost every instance where the oven has been blamed to the writer it has been found, on going thoroughly into the matter, that due care had not been taken to rake out the ashes or cleanse the flues.

Most of the ovens of ordinary kitchen ranges will bake

a good-sized family loaf to perfection, and when they are perpetually blamed it may be as well to remember that unskilful workmen generally complain of their tools. No doubt a brick oven is the proper thing, but then in towns it is only to be found in large establishments, and it is surely wise to make the best use of those within the reach of householders of all ranks. The difficulty of procuring genuine flour such as country bread is made of, is another stumbling-block to persons living in large cities; but, however much adulterated, however inferior the raw material may be, it can never rival the extraordinary composition which bakers dignify with the name of bread. Whether on the score of health, of cleanliness, or economy, it is impossible to urge too strongly the importance of making bread at home. Some persons, however, say that it is more expensive than buying it. With proper management it cannot be; and, even supposing the cost of the home-baked loaf to be higher, it must be remembered that that of the baker will bear no comparison with it in point of quality. Good housekeepers do not need to be told that the best is the cheapest in the end. In point of fact, it is found after making exact calculations, and allowing for the cost of extra fuel, that a loaf of home-made bread costs about the same as one from the baker's; if, however, the flour is bought direct from the miller by the sack, and if brewer's yeast can be procured, it will cost less.

As to the operation of bread-making itself, there need not be the slightest difficulty; nor, indeed, if properly managed, is at all laborious. Of course it makes all the difference in the world if the process is clumsily carried out. If, for instance, the water required to make up seven pounds of flour be poured on the whole mass, considerable labour will be required to knead it, and, besides, the bread will spread, be flat, and an unsightly loaf will be turned out of the oven. But if the required quantity of water be mixed with five pounds of the flour, and then beaten up to a stiff batter, the remaining two pounds

being gradually worked in, a very successful result will be obtained with very little trouble or exertion of strength.

It is hoped that the following practical directions will enable housekeepers who have but ordinary kitchen appliances to place upon their tables, not only the sweet household loaf, but some lighter kinds by way of variety, which may, when necessary, tempt a delicate appetite.

Small and very simple machines are supplied for bread-making; they save much labour, and ensure cleanliness, and more perfect kneading than by hand. The revolving ovens for baking bread before the fire can also be procured.

HOUSEHOLD BREAD.

The flour called "seconds" makes a more economical loaf for family use than the first quality; when, however, a very white, light kind of bread is preferred, "best whites" must be used.

German yeast should be perfectly fresh and sweet; in which state it is nearly white, and quite dry. Dissolve one ounce and a half in a few spoonfuls of cold water, and then stir into it three pints of tepid water; pour it rapidly over five pounds of flour, in which a tablespoonful of salt has been mixed; beat it up with the hand or with a wooden spoon until well mixed, then gradually work in two pounds more of flour, kneading it well. A little more or less water may be required, according to the quality of the flour—good flour, as bakers say, takes the most "liquor." When finished, the dough will be perfectly smooth, and not a particle will adhere to the hands or pan. Set the dough in a warm place to rise for an hour, then work it up with a handful of flour until it is stiff; divide it into two or three loaves, working them up into a compact shape. Put them on a floured baking-sheet, and bake them in an oven as hot as it can be without

burning the bread, as it will then keep its shape. In about ten minutes the heat must be moderated and kept equal until the bread is finished. A five-pound loaf will take an hour and a quarter to bake. A skewer may be thrust into the loaf, and if it comes out clean, the bread is done enough, but generally the appearance of the loaf should indicate this to any one having the least experience. If the oven is not a very good one, the bread will be best baked in tins. The above quantity of flour made as directed will yield over ten pounds of bread. If home-made or brewer's yeast is used, make the bread in the same manner as with German, but it must be allowed more than double the time to rise. About a quarter of a pint of brewer's yeast will be required for seven pounds of flour. If you can, get the yeast over night, pour away the beer or porter from the top, and cover the thick portion which remains with cold water. In the morning drain this off, and the bitterness of the yeast will be reduced. A live coal put into it has the same effect.

Should the brewer's or home-made yeast be at all stale it is desirable to "set sponge" over night, or at any rate some hours before the bread is kneaded. Mix the yeast with half a pint of warm water, make a little well in the centre of the flour in the pan, and with the fingers detach a little flour, and stir it in lightly until a thick batter is formed, then sprinkle flour on the top, cover over the pan with a cloth, and leave it to rise in a temperature of 80°. When ready to knead the bread, pour into the leaven the required quantity of tepid water slightly salted, and mix it gradually with the whole of the flour, working from the middle to the sides. It must be remembered that it is impossible to work the dough too much, and that when finished it should be very smooth, light, and dry. The oven should be very hot for the first five to ten minutes of baking the bread—about 570°—and then it should be lowered to 430°, or a little less. Very few ovens in America being fitted with thermometers, it is

necessary to ascertain the heat by sprinkling a little flour on a baking sheet, if it brown within two minutes of putting it in the oven, the heat will be right for beginning to bake the bread.

The addition of potatoes to bread in small quantities is generally approved, but not more than one pound should be used to seven pounds of flour. Wash, peel, and boil the potatoes, and when they are soft enough, break them up in the water in which they were boiled, rub them through a sieve, and use them, liquid and all, mixed with the German yeast, or the leaven of brewer's yeast after it has risen. A little flour of maize, or Indian corn, is nourishing, and excellent mixed with wheaten flour, and the same may be said of the flour of rye, when it can be had fresh, and its flavour is not disliked. It is good, especially for the young, to have an occasional change in the kind of bread to which they are accustomed.

The method of making brown bread with flour "ground all one way," is exactly the same as that given above. An excellent way of giving white flour the flavour of brown is to boil a pound of bran in a quart of water for half an hour; strain it, and use instead of plain water for making the bread. A handful or two of bran may be mixed with white flour in making it up; it gives variety, and is considered wholesome.

UNFERMENTED BREAD.

This may readily be made, either with Limmer's self-raising flour, or with baking powder. Bread thus made is not only perfectly wholesome, but by many persons found more digestible than when fermented, and may be eaten as soon as cold, without the inconvenience which often arises from new bread of other kinds. With Limmer's flour directions are given, which, if closely followed, will ensure success. This flour has the great advantage of being mixed with the chemical agents by machinery,

thus attaining a more perfect result than is possible by the hands. Whenever baking powder is used with ordinary flour, great care must be taken thoroughly to incorporate them, as, otherwise, little yellow spots appear in the bread, giving rise frequently to needless apprehension of some unwholesome ingredients. The great secret of success in making unfermented bread lies in expeditious mixing, and in putting it the moment it is ready into a very hot oven.

Care should be taken to ascertain that the oven is at a proper heat before mixing the bread; the baking sheet should be floured and ready to hand, and not an instant lost in putting the loaves into the oven. Only a small quantity of unfermented bread should be mixed at one time. Two pounds are enough for one operation, and should be divided into three or four loaves. Half-an-hour will bake them.

Limmer's flour, mixed with milk, or milk and water, in the proportions given on each packet, makes delicious breakfast bread. Cream that has slightly turned, mixed with water, is even better than milk.

TO MAKE TEA-CAKES WITH BAKING-POWDER.

Mix three teaspoonfuls of powder with a pound of flour and two ounces of powdered loaf sugar. Rub in two ounces of butter, and when ready to bake, make into dough with half-a-pint of skim milk with one egg well beaten and mixed with it. Brush over three pound cake-tins with butter, put the cakes into them, and bake in a quick oven for about half-an-hour.

BAKING POWDER.

One ounce of tartaric acid, two ounces of carbonate of soda, two ounces of corn-flour. Mix them thoroughly to-

gether, rub through a sieve, and put away for use in bottles closely corked. Two teaspoonfuls will be required to make a pound of flour into bread.

MILK BREAD.

Mix a teaspoonful of salt with three pounds of flour. Dissolve one ounce of German yeast in a pint and a half of skimmed milk made lukewarm. Proceed exactly as for household bread. When ready for the oven, divide the dough into three loaves, set them on a well-floured baking sheet, and bake for an hour in a hot oven. When done, care should be taken not to put the loaves down flat, or the crust will be sodden with the steam. It is a good plan to have little stands to set bread on when taken from the oven. Any carpenter can make them for a few cents, as they are merely strips of wood nailed together in the form of the letter X.

FINE BREAD OR ROLLS.

To three pounds of flour add one pint of warm milk and a quarter of a pint of clarified yeast; stir it thinly into part of the flour, and leave it all night. Next morning warm another pint of milk; add it to the flour and yeast, stir it round a few times, and then work in lightly the rest of the flour; let it remain half an hour, then make up your rolls. Let them rise till they are quite light, and bake in a hot oven. This paste for loaf bread should be made somewhat stiffer than for rolls.

EXCELLENT BREAD.

Fourteen pounds of flour, four eggs, a pint of yeast, and enough lukewarm milk to make it into a dough the thickness of hasty pudding; leave it two hours to rise;

sift over it some fine salt; work enough flour into it to make the dough of a proper consistence; make into loaves, and bake in a quick oven.

A PLAIN LOAF OF BREAD.

Half a peck of the best seconds flour, one teaspoonful of salt, three tablespoonfuls of yeast, and a pint and a half of water, allowed to rise, and baked, makes one good large loaf of bread.

BROWN BREAD.

Take thirty pounds of flour and forty pounds of bran, or seventy pounds of flour only once bolted or sifted, so that merely the coarser bran is removed. Into forty-two pounds of this mix a quart of good thick yeast previously strained through a hair sieve (if thin it will require more); then stir in with a spoon a sufficient quantity of lukewarm water to make a proper dough, not too stiff. It makes two loaves more, and still better bread, if you use bran water instead of plain water. It is made by boiling five pounds of coarse bran in rather more than four gallons of water, so that when boiled perfectly smooth you have three gallons and three quarts clear bran-water. Leave the dough to stand two hours; if it does not rise sufficiently, add two teaspoonfuls of course brown sugar. When it has risen, add a pint of salt dissolved in plain or bran water, according as you have made your bread (this and the bran water must both be strained), and the rest of the flour. Work it well for an hour—the coarser the flour the more working it requires; cover it up, and leave it to stand at least two hours more. Next lay it on a table (it is better if near the fire), and alternately work it with your hands and roll it out with a rolling-pin for a little while; then shape it into two round pieces for

loaves. Wet the sides that are to be joined with a little water, and make a hollow with the hand in the upper part. See that the oven is perfectly cleaned and heated, and put the bread in, where it should remain about two hours. Keep the oven closed, otherwise the bread will crack.

VERY GOOD BREAD.

Take a peck of the best flour, two quarts of milk and water, mixed half-and-half, together with a teacupful of yeast and a little salt; make a hole in the flour; pour it in, and stir all well up with a wooden spoon; set it in a warm place, and let it stand till you think it has sufficiently risen, which is usually in from two to three hours; then work it up lightly, and let it stand two minutes before you put it in the oven; bake according to your judgment, but it generally takes an hour and a half.

AËRATED BREAD.

One pound of flour, ninety drops of muriatic acid, seventy-five grains of carbonate of soda, seventy grains of salt, and half a tumbler of water; mix the salt and soda together; stir the flour, in small quantities at a time, slowly and thoroughly, in the salt and soda; then add the water and acid, kneading as quickly as possible together (half a minute should do it); then put it at once into the oven.

TO MAKE YEAST

Boil and mash one pound of potatoes, mix with them a quarter of a pound of coarse raw sugar and a teaspoonful of salt, add a quart of tepid water, and let the mixture stand in a warm place for twenty-four hours; then boil a small handful of hops for ten minutes in half-a-pint of

water, strain, and add the liquor to the yeast. Again let it stand for twenty-four hours; if it does not then ferment, get a little brewer's yeast, and let it work for twenty-four hours; then strain it and it is fit for use. When cold, put away the yeast in stone bottles, the corks tied down firmly. Keep in a cool, dry place until wanted. About half a pint of this yeast will be required to ferment seven pounds of flour.

NEW YORK METHOD OF MAKING YEAST.

One ounce of hops boiled in a gallon of water for twenty minutes; let it stand till lukewarm; mix gradually with this half a pound of flour, and cork it up for three days. Before using, bruise a few potatoes very fine, stir them into the yeast, and set it before the fire to work for a few hours before it is to be used. A pint is sufficient for a stone of flour. When once this yeast is made, some of the old should always be kept to mix with the new, when it need only be corked up for thirty-six hours.

OTHER METHODS.

Boil one pound of good flour, half a pound of brown sugar, and a little salt, in two gallons of water, for an hour; let it cool till it is lukewarm, then bottle, and cork it close. It will be fit for use in twenty-four hours. One pint is sufficient to make eighteen pounds of bread.

AN EXCELLENT YEAST.

Boil five pints of soft water; take a large breakfast-cupful of ground malt, mix it in a basin with a little of the boiling water, let it stand for a quarter of an hour, then put it into the pan with the rest of the water and two ounces of hops; let it boil twenty minutes, strain

it into a large jar, and add to it by degrees, that it may be well mixed, a pint of flour. Let it stand until it is about milk-warm, and then pour into it a bottle of yeast. Let it stand ten hours in a warm place, when it may be bottled and is fit for use. This yeast must not be kept in too cold a place. In making bread you must use at least two-thirds more than of common yeast. There cannot be a better method.

TO CLARIFY YEAST.

Take a quart of yeast ; put it in two gallons of cold water ; let it remain one night. By the next morning the yeast will have fallen to the bottom. Drain off the water, and any yeast that may be floating on the top. Your yeast will now be white and sweet. When it is to be used, mix about half a handful of bran with it, and then strain from the bran through a sieve into the flour you are going to make your bread of. This makes it perfectly sweet.

YORKSHIRE BREAKFAST CAKES.

Melt two ounces of butter in a pint of milk ; mix in it an ounce of fresh German yeast, a good pinch of salt, and two eggs. Put two pounds of fine flour, and beat all well together. Let it rise for half-an-hour, knead, and put the dough into tins, allowing the cakes to rise well before baking them in a moderate oven.

FOR TEA-CAKES, add two ounces more butter, and two ounces of sifted sugar. Let them rise rather longer, as they should be lighter than for breakfast, and bake in a quick oven.

PLAIN BREAD CAKE.

It is often convenient to make these of the same dough as the bread, which answers very well if a little baking-powder is added. When the dough has risen ready for baking as bread, to each pound work in a quarter of a pound of butter, lard, or dripping, the same weight of sugar, sultanas, currants, raisins, or shred candy-peel, and a little grated nutmeg and ground cinnamon. Or, the cake may be flavoured with whole or ground carraways. The quantity of fruit given above is small; double this will not make any considerable appearance in a bread cake. When all these ingredients are well mixed add a teaspoonful of home-made baking-powder, put the cake into a greased tin, and bake immediately.

BUNS.

Put a pound of flour into a deep bowl and mix with it an ounce of German yeast dissolved in a pint of lukewarm milk; let it stand in a warm place to rise. In half an hour knead in another pound of flour, and when the dough has risen well, and is very light, work into it a quarter of a pound of butter dissolved, but not oiled or hot, half a pound of sugar, a little grated nutmeg and ground cinnamon, and half a pound of currants. Lastly, stir in lightly, but thoroughly, a heaped teaspoonful of home-made baking-powder. Have ready a baking sheet well floured, shape the dough into balls and place them on it, leaving a little space between each. Brush the buns over with the yoke of an egg beaten with half a gill of milk and a spoonful of sugar, and bake immediately in a hot oven for fifteen minutes.

To swell the currants—after they are picked pour *boiling* water over them, and let them stand covered over with a plate for two minutes, drain away the water, throw

the currants on to a cloth to dry them, and do not use until they are cool.

Or, after being picked and washed, whilst damp sprinkle a little flour over, and put them in a cool oven, turning them about occasionally. Sultanas are to be prepared in the same way for cakes. There is a slight loss of flavour from using the boiling water, but on the whole it is a good way of swelling the fruit.

CRISP OATMEAL CAKES.

Rub half a pound of dripping or lard into half a pound of oatmeal into which you have mixed a large pinch of carbonate of soda and of salt. Make into a dough with a gill of cold water, shake meal plentifully on the board, turn your dough on to it, and having sprinkled this also with meal, work it with the backs of your fingers as little as possible. Roll the dough out to the thickness of a silver trade-dollar—the lid of a saucepan or a glass answers very well for this purpose—put the cakes on a hot stove, and, when a little brown on the under side, take them off and place on a hanger before the fire in order to brown the upper side; this done, the cakes will be ready for use. If to be kept, put away the cakes in a tin box in a dry place, and when required for table put them in the oven for five minutes to warm them through and re-crisp them.

WAFER OAT CAKES.

Pour a gill of boiling water on to half-a-pound of oatmeal into which a large pinch of salt has been mixed, make it into a dough, turn it on to a board well covered with meal, work very slightly, roll it out as thin as possible, cut into shapes, and bake as in foregoing recipe.

SCOTCH POTATO SCONES.

Rub one pound of cold boiled potatoes through a sieve, put them on the baking-board, and scatter over them seven ounces of flour. Work first with the rolling-pin into a paste, then a little with the hand until smooth. Strew flour heavily on the board and over the paste, which roll out about the thickness of half-a-dollar and cut it into shapes. Lay the scones on a hot stove; when a little brown on one side, turn and finish on the other. Serve hot in a folded napkin.

SCOTCH SODA SCONES.

Put into a basin one pound of flour, one teaspoonful of carbonate of soda, one teaspoonful of cream of tartar, and a large pinch of salt. Mix these ingredients well together, then pour in half-a-pint of butter-milk, or sour milk, and make them into a paste. Turn it out on to a baking-board thickly covered with flour, work a little with the hand to make it smooth, then dust the paste well with flour and roll out to the thickness of a quarter-of-an-inch, cut the paste into shapes, which lay on a hot stove, and as soon as a little done on one side turn on the other, and bake until the raised parts are slightly brown. When the scones are done serve, or, if required cold, place them in a cloth, which will soften them, and let them lie until wanted,

In Scotland scones and oat-cakes are baked on a girdle, but as this is not used in America, the hot-plate must be substituted, and will be found to answer very well.

MADEIRA CAKES.

Beat three eggs for two minutes, add the grated rind of a small lemon, then pour on to them six ounces of lump sugar dissolved in a stewpan with half-a-gill of

water. This syrup should be added to the eggs at boiling point. Put the bowl containing the eggs and sugar into a larger one containing boiling water, the object being to maintain the temperature of the batter during the whole process at not less than 90° , and in order to do this, the water in the outer bowl must be changed twice or thrice during the fifteen or twenty minutes required for whisking the cake batter. Beat the eggs and sugar together until a very thick batter is formed. To know if it is sufficiently thick, let the batter stand for half-a-minute. If when you again whisk it you find there has been no settling of the eggs, you may proceed to add five ounces of fine dry flour slightly warmed; sift it in and mix lightly and thoroughly. Dissolve three ounces of fresh butter in a stewpan: do this slowly, for the butter must not be oiled, and though liquid enough to pour out, must present the appearance of cream. Put the butter to the cake-batter by degrees, beating in each portion thoroughly before adding more. Have ready a tin cake-mould lined with a round at the bottom and a paper band, buttered and sifted with sugar. Pour the cake gently into the mould, leaving it about half full, and bake for fifteen minutes in an oven hot, but not hot enough to brown the outside of the cake. At the end of fifteen minutes the cake will have risen well, draw it to the mouth of the oven, sift sugar over the top, and place on it handsome slices of citron peel. This last operation of sifting sugar over is necessary to give the coating proper to light cakes of this kind. Shut the oven door and let the cake finish baking; it ought to be done in from thirty to thirty-five minutes from the time it is put in the oven. When done, take out of the tin and place upon a sieve or wire stand until cold.

RICH PLUM OR BRIDE CAKE.

One pound of butter beaten to a cream with a pound of sifted sugar, then twelve eggs beaten in two at a time,

and when all are in, and the batter whisked for three-quarters of an hour, stir in gradually and thoroughly one pound of dried and sifted flour, then add a pound-and-a-half of currants and the same quantity of raisins, both chopped, a quarter of a pound of bitter almonds pounded, half-a-pound of candy peel minced very fine, the grated rind of an orange and a lemon, and a gill of brandy. If there is any suspicion that the cake will not be light, a teaspoonful of home-made baking-powder should be mixed in the moment before putting the cake into the tin, but this addition is not legitimate, and should be avoided if possible, as it is apt to make the cake dry. Pour the cake into a tin lined with buttered paper, and bake for two hours, or until perfectly done.

Rich plum cakes may, if preferred, be made by the method for Madeira cakes, by altering the proportions, and increasing the quantities of flour and butter to those given above.

SAVOY SPONGE CAKE.

Beat half-a-pound of finely-sifted sugar with the yolks of four eggs until you have a thick batter, then stir in lightly six ounces of fine dry and sifted flour, then the whites of the eggs beaten to a very strong froth. Have ready a tin which has been lightly buttered, and then covered with as much sifted sugar as will adhere to it. Pour in the cake mixture, taking care the tin is not more than half full, and bake for half-an-hour.

LEMON SAVOY SPONGE.

Rub lumps of sugar on the peel of two lemons so as to get all the flavour from them, dissolve the sugar in half-a-teacupful of boiling water, and add it with the juice of the lemons to the eggs, beat for twenty minutes, and finish as directed for the plain Savoy sponge cake.

SWISS ROLL.

Make the cake either as directed for Savoy cake, or Madeira cake. Butter a Yorkshire pudding tin, sift over as much very fine castor sugar as will lie on it, and having shaken off all that is loose, pour in gently enough of the cake mixture to less than half fill the tin. Bake in a good oven; at the expiration of ten minutes from the time the cake was put in the oven draw it to the mouth, sift very fine sugar over the top, using all possible expedition, close the door, and bake for five minutes longer, or until the cake is done. Turn it out on to a clean sheet of paper, the sugared side downwards, on which spread a thin layer of any kind of preserve, and roll up the cake.

If preferred, the cake can be cut into rounds, and jam spread between each layer.

CARRAWAY LUNCH CAKE.

Break three eggs into a bowl, which place in another containing boiling water, whisk with them a quarter-of-a-pound of castor sugar for fifteen minutes, or until they become very thick. Keep this batter at an equal temperature by adding boiling water to that in the outer bowl. When the batter is thick, dissolve two ounces of butter in a stewpan, taking care that it is not oiled, and stir slowly together. Then sift and mix gradually seven ounces of flour, and half-a-teaspoonful of carraway seeds carefully picked and cleaned. When ready to bake, mix in lightly and thoroughly a small teaspoonful of home-made baking-powder, put the cake into a buttered tin, and bake for half-an-hour.

COCOA NUT CAKES.

Grate two ounces of cocoa-nut, mix it with a quarter

of a pound of finely-sifted sugar, and the whites of three eggs beaten to a very strong froth. This will make a stiff paste; but if the eggs are large it may be a little moist, in which case add a teaspoonful of corn flour. Put sheets of wafer paper on a baking tin, drop small pieces of the cake mixture on to it, keeping them in a rocky shape, and put them in a slow oven for ten minutes, or until they are done.

COCOA NUT ROCK.

Weigh half a pound of freshly-grated cocoa-nut, add it to half a pound of loaf sugar, boiled in a gill of the milk of the cocoa-nut until it is beginning to return again to solid sugar, add the white of an egg well whisked, and mix thoroughly together. Spread the mixture, not more than an inch thick, in a greased pudding tin, and place in a cool oven, with the door open, to dry. Cut it in neat squares and put away when cold in a dry place.

MACAROONS.

Blanch forty sweet and twenty bitter almonds. Pound them in a mortar, adding half a pound of the finest sifted loaf sugar as you go on, taking care the almonds are reduced to a smooth paste. Whisk the white of one large egg to a stiff froth, and mix it with the sugar and almonds. Flour a baking-tin, and lay on it sheets of wafer-paper, which can be bought at the confectioner's, and drop at equal distances a small piece of the paste. Bake in a moderate oven for ten minutes, or until the macaroons are crisp and the requisite colour. This quantity of material will make twenty macaroons of the ordinary size. When done cut round the wafer-paper with a knife, and put the cakes on a sieve to dry.

AMANDINES.

Blanch and pound to a very smooth, light paste three ounces of bitter almonds with a little rose water. Beat three quarters of a pound of sugar to a cream with half a pound of butter, then gradually work in the almond paste, then the flour, and having well beaten this, add the whites of twelve eggs beaten to a very strong froth. Bake about half an hour in small tins, as for castle puddings, turn out when done, and ornament some with minced pistachio-kernels, other with cochineal sugar, or they may be iced. These cakes can be made when the yolks of the eggs have been used for creams or custards.

RICE CAKES.

Beat a quarter of a pound of butter to a cream, mix with it a quarter of a pound of sifted sugar, the grated rind of a lemon, or any spice or flavouring preferred, and thoroughly beat together with the whole of one egg and the white of another; sift in gradually two ounces of ground rice and six ounces of flour previously mixed together, stir in two teaspoonfuls of baking powder, put in the buttered tins with bands of paper round, and bake immediately in a quick oven. This is a cheap and good cake, and very easily managed.

ROCK CAKES.

Rub a quarter of a pound of butter or clarified dripping into one pound of flour, mix in a quarter of a pound of raw sugar, half a pound of currants or sultanas, and one ounce of candy peel chopped as finely as possible, or, instead of the candy peel, a little grated lemon peel and a pinch of baking powder. Beat two eggs for a minute, mix them with the other ingredients; the paste, in order

that the cakes may present a rocky shape, must be very stiff; if it is at all moist, the cakes will be flat. If, however, the two eggs are not sufficient to moisten the mass, add a very little milk or another egg as required. Flour a large baking-sheet, with your fingers put little pieces of the cake at equal distances, taking care to drop them on lightly, so that they will keep the rock shape.

GINGER NUTS.

Rub two ounces of butter into half a pound of flour, mix with this four teaspoonfuls of ground ginger, a quarter of a pound of raw sugar,, and a large pinch of carbonate of soda. Work all together with two table-spoonfuls of treacle into a stiff paste, pinch off little pieces, and, having floured your hands, roll into balls, flattening each in the middle with your thumb. Place the nuts, with a little space between each, on a floured baking sheet, and bake in a moderate oven for about fifteen minutes.

FRENCH ROLLS.

Take a quarter of a peck of flour, a teacupful of yeast, as much warm milk, with an ounce of butter in it, as will mix them not very stiff; add one egg. Cover the dough with a clean flannel, and let it stand to rise; when risen, if for making smooth French rolls, add an ounce more butter; if for rasped ones, use as it is; bake them on a tin in a quick oven, leaving the door open till they are brown on one side, then turn them, and close the oven door (a quarter of an hour will do them). They should be rasped immediately, or they will turn soft. The same dough is good for other rolls, and if a little sugar is added, and currants or carraway seeds, makes excellent buns.

SALLY LUNNS.

Two pounds of flour, two ounces of butter, and one ounce of sugar; rub them well together; take four table-spoonfuls of yeast, mixed with a little warm water; set the yeast to rise, and when it rises a little, beat up with it a gill of cream and some milk (or all milk, if new, will do), and the yolks of four eggs. Warm this a little; add to it the dough, and work it all together; the dough must not be quite so stiff as bread dough. Mould it with your hands in small round cakes; lay them on an iron baking-plate to rise, in a warm place; bake them in not too hot an oven. They will take about an hour, and are eaten cut open and buttered. After they are buttered they should be closed and returned to the oven for a minute or two.

BATH CAKES.

Rub half a pound of butter into a pound of flour; add a spoonful of good yeast; and with some warm cream work all into a light paste; set it by the fire to rise. When you make them up, work in four ounces of caraway seeds, keeping some to strew on the tops. Make them in round cakes the size of a bun. Bake them on tins, and serve hot.

CHELTENHAM CAKES.

Six pounds of flour, a quarter of a pound of butter, the yolks of two eggs, and a teacupful of yeast; mix all together with some warm milk; set it to rise for an hour; make into round cakes; let them rise again; and bake in a moderate oven for ten minutes or a quarter of an hour.

BREAKFAST CAKES.

A pint of flour, two eggs, one spoonful of yeast, and as much cream as will mix it up light; make it up into cakes; let them rise an hour, and bake in a moderate oven.

WHIGS.

Rub a quarter of a pound of butter into a pound and a half of flour, very fine; beat three eggs together with two spoonfuls of yeast; add a pint of milk; mix well, and strain through a sieve on to the flour; beat all together till quite smooth; cover it over, and let it stand three hours at a little distance from the fire; then stir in half a pound of sugar and half a pound of currants; cover it over again, and let it stand an hour; bake them in tins, which fill half full, and stand them before the fire for an hour to rise. A quarter of an hour in a quick oven is sufficient to bake them.

BUNS.

Mix a quarter of a pound of butter with a pound of flour; beat up the yolks and whites of two eggs in half a pint of new milk, and add a quarter of a pound of sugar and a tablespoonful of yeast; mix this with the flour and work all well together; drop it out of a large spoon in a round form on tin plates, and when it has risen, bake. This quantity should be sufficient to make eight buns.

BARN BREAK (IRISH).

The dough of half a quartern loaf, two ounces of carraway seeds, six ounces of sugar, four eggs, and a quarter of a pound of butter; work it all up together with as

much flour as will make it a fit consistency to bake; this will take half an hour to do; make it into a round cake or loaf and bake.

MUFFINS.

Take four pounds of fine flour, two pints of warm milk, two eggs well beaten, a little salt, and four spoonfuls of new yeast; mix all together, and beat it up well with your hand; set it before the fire to rise; make the muffins round with the bottom of a plate well floured; flour them on both sides, and bake on an iron plate in the oven.

ANOTHER RECEIPT FOR MUFFINS.

One pound of flour, two tablespoonfuls of yeast, mixed with as much warm water as together will fill a teacup; set it up to rise and fall; then beat it to a thick batter till it draws out as you take it up. Make the muffins round with a knife and spoon; roll them well in flour; let them lie a few minutes, and bake on an iron plate. When they are quite done they will rattle on being knocked.

CRUMPETS.

A pound and a half of flour, three pints of milk, two spoonfuls of yeast, two fresh eggs; mix the milk just warm with it; beat the whole into a batter; let it stand till it rises in blisters to the top, and bake on a polished iron baking-sheet with a rim to it.

CRINGLES.

Rub a quarter of a pound of butter in one pound of flour and two ounces of sugar; take half the dough, and set it to rise, with two spoonfuls of yeast and a quarter of

a pint of milk ; when risen add the rest of the dough to it, with two eggs and a quarter of a pint more milk ; make it up into a light dough ; roll it out the thickness of a finger ; twist it up in the shape of figures of eight, rings, or fingers ; let them rise on the tins before baking ; when done brush them with sugar dissolved in milk, and sprinkle a few small bits of sugar on the top.

GERMAN ROLLS.

Half a peck of the finest flour, and as much new milk as will make it into dough ; mix it with half a pint of yeast and half an ounce of sugar, and set it to rise ; when risen add an ounce of butter melted, and two eggs beaten up in it ; make the dough into rolls ; put them to rise in a warm place, and bake on buttered tins in a brisk oven for twenty minutes.

RUSKS.

One pound of flour, one ounce of butter, one ounce of sugar, one egg, four spoonfuls of yeast, and as much warm milk as will make the whole into dough ; roll it out, and cut it into cakes the size you wish ; set them before the fire a quarter of an hour before you bake ; put them into the oven, and when they are just coloured take them out and split them ; return them to the oven, and bake till they are quite brown.

FRENCH RUSKS.

Take a clean copper pan, and break into it a pound weight of yolks of eggs ; add a pound and a half of pounded sugar, and with a large wooden spoon stir them well together for ten minutes ; to this put two pounds of flour and two handfuls of carraway seeds, and mix well ; roll out the paste in a roll about fourteen inches long, and

six or seven thick ; lay three sheets of paper on a baking-plate, put the roll of paste on it, and flat it down with your hand. It should be an inch thick in the middle, and thin at the edges. Do not bake them too much, or they will not cut without breaking. Damp the paper to remove them from it, and with a sharp knife cut out the rusks about a quarter of an inch broad and a finger long ; lay them flat on a wire baking-plate ; put them again into the oven, so as to make them quite crisp and dry, and they are done.

BRIOCHE.

A quarter of a pound of flour, two spoonfuls of yeast ; let it rise for half an hour ; then take three-quarters of a pound more flour, and rub into it half a pound of butter and a little salt ; now mix eight eggs with it, and work it till it looks quite like cream ; add this to the flour and yeast ; mix them well together, and set it to rise gently for three or four hours ; butter the mould well ; put in the brioche ; let it stand in a warm place an hour longer ; bake in a moderate oven. An hour is generally sufficient.

DES ECHAUDIES.

To a pound of flour add six eggs well beat, half a pound of butter, and two spoonfuls of yeast ; mix thoroughly ; roll them in pieces about the size of an apple ; put them into boiling water for two or three minutes ; take them carefully out with a skimmer ; drain them, and put them on a tin in the oven. In three or four minutes they will be done enough.

BREAD CAKE.

Two pounds of the best flour, a quarter of a pound of moist sugar, one ounce of carraway seeds, two eggs, a quarter of a pound of butter, a pint of milk, and two

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tablespoonfuls of yeast ; let it rise like ordinary bread, and bake about an hour in a moderate oven. Currants may be used instead of carraway seeds.

A DIET LOAF.

Beat a pound of eggs with a pound of sifted sugar till it looks quite thick and white ; then add a little ginger and cinnamon, powdered, some carraway seeds, and one pound of dried flour ; butter a mould, and bake it.

A GINGERBREAD LOAF.

To a pint of treacle add six eggs well beat up, two pounds of flour, and twelve ounces of fresh butter beat to a cream ; half a pound of brown sugar, half a pound of orange-peel cut into small pieces, two ounces of ground ginger, and one of ground cloves ; mix all these ingredients together, and the more it is beat up the lighter it will be. When ready for the oven put it into a tin shape, with buttered paper round the loaf ; do not allow the oven to be too hot. It should be baked about an hour. To know if it is thoroughly done put a knife into the cake ; if it comes out clean it is done enough. Leave it in the mould until cold.

NUREMBURG GINGERBREAD.

Beat the whites and yolks of eight eggs, together with one pound of finely-sifted sugar, for half an hour ; mix with this the peel of a lemon cut very thin, and minced fine, and a tablespoonful of ground spices in the proportion of two parts of cinnamon and one part each of cloves and cardamoms ; a tablespoonful of finely-cut candied orange peel, half a pound of blanched and roasted almonds sliced small, and one pound of fine dry flour ; all to be

thoroughly mixed together, made into cakes about eight inches long by four wide and two thick, spread on wafer paper, and baked in a quick oven.

GINGERBREAD WITHOUT BUTTER.

Mix with two pounds of treacle a quarter of a pound each of candied ginger, orange and lemon peel, all sliced very thin, half an ounce of carraway seeds, half an ounce powdered ginger, and as much flour as will mix it into a soft paste; lay it on tin plates in convenient-sized cakes, and bake in a quick oven.

HONEYCOMB GINGERBREAD.

Rub together half a pound of flour, a quarter of a pound of butter, a quarter of a pound of moist sugar, a teaspoonful of ground ginger, one each of allspice and cinnamon in powder, the rind of one lemon grated, and as much treacle as will make it into a paste to spread very thinly on tins; bake it gently while hot; cut it in squares, and roll it over a stick like wafers till cold. Keep them in a dry place, or they will lose their crispness.

GINGERBREAD NUTS.

One pound of butter rubbed fine in three pounds of flour; add to it a pound of fine-sifted sugar, an ounce of carraway seeds, an ounce of ginger, and a grated nutmeg; mix all well together with a pound and a quarter of treacle; make it into a stiff paste, and form into nuts or little cakes; bake on paper in a slack oven till quite crisp. The quantity of spices may be increased if liked. They are excellent.

GINGER CAKES.

Half a pound of flour, three ounces of Lisbon sugar, three ounces of butter, half an ounce of ginger, and the yolks of two eggs mixed with either cream or milk ; then dropped on tins or paper and baked in a slack oven.

RICE CAKE.

Beat twelve yolks and six whites of eggs with the grated peel of two lemons ; mix one pound of ground rice, eight ounces of flour, and one pound of fine-sifted sugar ; beat it up with the eggs by degrees for an hour, with a wooden spoon, butter a pan well, and put it in at the mouth of the oven, which should be a gentle one. An hour and a half will bake it.

OAT CAKES.

A quarter of a pound of butter to two pounds of oat-meal, then add as much water as will just work them together, but the less the better, and hot water is best ; roll them out with a rolling-pin as thin as possible. One side should be done on the girdle and the other on the toaster. Oat cakes may also be made without any butter, mixed with hot water, and a pinch of salt added. As little water should always be used as possible, for it makes them flinty.

BARLEY-MEAL SCONES.

Put a pan full of milk on the fire, and when it boils stir in barley-flour till it is as thick as possible ; add a little salt, and roll them out as thin as you can ; bake them on the girdle, but do not keep them too long on it as it makes them tough.

ILLINOIS CAKES.

Three pounds of flour, a pint and a half of warm milk, four spoonfuls of yeast, and three eggs; beat the whole well together, and let it rise; then form the cakes round; place them on the baking-tins and let them rise again before putting them in the oven, which must be of a moderate heat. Five ounces of butter may be warmed with the milk and added if preferred.

BALLOON CAKES.

Mix two tablespoonfuls of yeast with four of cream; add to it six of flour; make it into a light dough; set it to rise in a warm place; roll it out very thin; cut it into round cakes and bake on tins for four minutes.

SAVOY BISCUIT OR CAKE.

Half a pound of very fine dry flour, one pound of dry pounded sugar, fourteen very fresh eggs; rasp over the sugar the peel of two oranges or lemons; put the sugar again to dry; break the eggs, separating the yolks from the whites. Be very careful to see the eggs are fresh, as one bad one would spoil all. Put the sugar with the yolks, and beat them together with a wooden spoon; beat the whites to a firm froth, then mix with the yolks, and sift the flour through a hair sieve over them. Mix gently with the whip. Butter a mould, and powder it over with sugar; put the biscuit in the mould—a little at a time, to prevent its blistering at the top; put some ashes on a baking-dish, and put the mould over this in the oven. The heat must be moderate. About an hour is sufficient, but be careful not to remove it till it is done.

SPONGE CAKE.

To one pound of flour finely sifted take twelve good fresh eggs; break the eggs into a pan, whisk them over a cool stove till milk-warm; whisk for about a quarter of an hour, or till they are quite thick and light; then stir in by degrees the flour, but not till the eggs are cold; add the grate of two lemon peels; bake in whatever shape or shapes you please, in a quick oven.

SUGAR BISCUIT.

One pound of eggs, one of sugar, and one of flour. The sugar must be sifted fine, and mixed carefully with the eggs; then stir in the flour, previously well dried; drop them in rounds on paper, bake, and glaze on the top with sugar.

NAPLES BISCUITS.

One pound and a half of sugar put into a pan with three-quarters of a pint of water and a small cupful of orange-flour water. Boil the sugar with the water till quite melted, then break twelve eggs, yolks and whites together, and whisk them well together. Now pour the syrup, boiling hot, in with the eggs, whisking all the time as fast as you can, and continue till it is cold and set. Then mix in as lightly as possible one pound and a half of flour; lay two sheets of paper on the baking-plate; make the edges stand up about an inch and a half high; pour the batter in, sift powdered sugar over, and put it in the oven, but do not leave it a minute for fear it should burn. When baked, take it out in the paper; let it stand till cold; then wet the paper till it comes off with ease, and cut the cake what shape and size you like. It may also be baked in tins.

BISCUITS A LA CUILLIERE.

Are made of the same mixture as Savoy biscuits. Use a silver teaspoon to shape them ; fill the spoon, and drop the batter on paper, pulling it along so as to make it about three inches long and half an inch wide ; with your fingers spread it a little wider at both ends, than in the middle ; sift sugar over them, and bake in a moderate oven. When done cut them hot off the paper.

LITTLE SHORT-CAKES.

Rub into a pound of dried flour four ounces of butter, four ounces of pounded sugar, one egg, and a spoonful or two of thin cream to make it into a paste ; roll them out thin, and cut with a wine-glass into round cakes. Currants or carraways may be added to them.

LUNCHEON CAKE.

One pound of flour, six ounces of butter, half a pound of sugar, half a pound of currants, one egg, a pint of milk, and three tablespoonfuls of baking powder. The egg and milk should not be added till the cake has risen and is ready to be put into the oven.

PITCAITHLEY BANNOCK.

Dry before the fire one pound of fine flour ; then melt half a pound of butter ; and mix it well with the flour, Add two ounces of almonds blanched and thinly sliced, two of candied orange-peel cut fine, two of sugar, and the same of carraway comfits. Knead all well together, and bake an hour in a slow oven.

POTATO BISCUITS.

Rub potatoes through a sieve ; take half a pound of this and mix with a pound of flour, a pinch of salt, and as much butter as will enable you to roll the paste out into rounds the size of a saucer ; knead all well together, and bake in a quick oven.

MARATHON BISCUITS.

Rub into a pound of flour three ounces of butter, a pinch of salt, and some sugar ; then make it into a paste with new warm milk ; add a teaspoonful of yeast ; knead it quickly, let it stand an hour ; and bake in a quick oven.

BOSTON BROWN BREAD TO BE EATEN WITH BEANS.

Take a cup and a half of corn meal, half a cup of rye flour, half cup wheat flour, two cups milk, one cup molasses, one teaspoonful soda, and one of salt. Beat the soda and molasses till very light. Then add the other ingredients, and beat all well together. Place in a tin pan and steam for three hours. Bake half an hour and serve.

NOTE.—The above is the best receipt in use. It forms the principal Sunday breakfast dish in Boston and throughout New England.

To prepare the beans. Soak in pure water over Friday night, if for Sunday breakfast. Parboil until soft, put in a stone jar, with a half pound of salt pork in centre, pour over sufficient of the water left from parboiling—cover tightly and bake for eight hours, keeping them thoroughly moist. Sunday morning, take off the lid and

bake until nicely browned on the top, then turn out on a platter, and serve with the warm brown bread on a separate dish.

PLAIN AMERICAN PANCAKES.

Six eggs ; one pint of flour ; a pinch of salt ; a little sugar and powdered cinnamon ; a piece of butter and some milk. Beat six eggs very lightly with a pint of flour, add a pinch of salt, and stir gradually into it enough milk to make a smooth thin batter. Put an omelet-pan over the fire to become hot, rub it over with butter, and put in sufficient batter to run over it, as thin as a dollar piece ; shake the pan when you think one side is done enough, and toss it up so as to turn it. When both sides are a delicate brown, place it on a dish, put a little butter over it, and some grated white sugar and cinnamon ; fry another, lay it on the first one, sprinkle it likewise, and so continue until you have enough, cut them in quarters, and serve very hot.

PANCAKES WITHOUT LARD OR BUTTER.

A pint of cream ; six eggs ; half a nutmeg ; a quarter of a pound of sugar, and some flour. Well beat six eggs, and stir them into a pint of cream, add half a grated nutmeg, and a quarter of a pound of sifted sugar ; mix all well together with sufficient flour to make it a rather thick batter. Heat your frying-pan, wipe it over with a clean cloth, drop in the batter, and fry lightly. Serve with sifted sugar and the juice of a lemon.

COMMON PANCAKES.

Three eggs, one pint of milk ; sufficient flour to make a batter ; a pinch of salt, and a little nutmeg. Beat three

eggs, and stir them into a pint of milk ; add a pinch of salt, and sufficient flour to make it into a thick, smooth batter ; fry them in boiling fat, roll them over on each side, drain and serve them very hot, with lemon and sugar.

SNOW PANCAKES.

Four ounces of flour ; a quarter of a pint of milk ; a little grated nutmeg ; a pinch of salt ; sufficient flour to make a thick batter ; and three large spoonfuls of snow to each pancake. Make a stiff batter with four ounces of flour, a quarter of a pint of milk, or more if required, a little grated nutmeg, and a pinch of salt. Divide the batter into any number of pancakes, and add three large spoonfuls of *snow* to each. Fry them lightly, in very good butter, and serve quickly.

BATTER FOR FRITTERS.

Eight ounces of flour ; half a pint of water ; two ounces of butter ; whites of two eggs. Mix eight ounces of fine flour with about half a pint of water into a smooth batter, dissolve the butter over a slow fire, and then stir it by degrees into the flour. Then add the whites of two eggs whisked to a stiff froth and stir them lightly in.

ARROWROOT FRITTERS.

One pint of new milk ; one pint of cream ; ten ounces of arrowroot ; a little vanilla ; yolks of eight eggs ; sugar to taste ; bread-crumbs ; greengage or apricot jam. Put the milk and cream in a good-sized stewpan over the fire until it boils ; have the arrowroot ready mixed, and stir it into the milk as quickly as possible, add the vanilla and yolks of eggs, the sugar the last. Stir it for about twenty minutes over a quick fire ; then put it into a deep

cutlet-pan, and bake it about ten minutes in a quick oven. When it is quite cold, cut out the fritters with a round cutter, and egg and bread-crumbs them, glaze and send them up quite hot, with greengage or apricot sauce in the dish.

APPLE FRITTERS.

Yolks of seven eggs ; whites of three ; one pint of new milk ; a little grated nutmeg ; a glass of brandy ; and sufficient flour for the batter ; six apples. Beat and strain the yolks of seven eggs, and the whites of three ; mix into them a pint of new milk, a little grated nutmeg, a pinch of salt, and a glass of brandy. Well beat the mixture, and then add gradually sufficient flour to make a thick batter. Pare and core six large apples, cut them in slices about a quarter of an inch thick, sprinkle pounded sugar over them, and set them by for an hour or more ; dip each piece of apple in the batter, and fry them in hot lard about six minutes ; the lard should not be made too hot at first, but must become hotter as they are frying. Serve on a napkin, with sifted sugar over them.

Apricots are extremely good done in the same way.

POTATO FRITTERS.

Two large or three small potatoes ; four yolks, three whites of eggs ; one table-spoonful of cream ; a little nutmeg ; a little lemon juice ; and half a wineglass of raisin wine. Boil and scrape very fine two large or three small mealy potatoes ; well beat the yolks of four eggs and the whites of three, and add them to the potato with a spoonful of cream, the raisin wine, nutmeg, and a little lemon juice. Beat this well together for rather more than half an hour. Drop a spoonful at a time of the batter into a pan of boiling fat, and fry the fritters a light colour, drain them and serve on a napkin. A separate sauce may be

served with these fritters, made of a spoonful of loaf sugar, the juice of half a lemon, and a glass of sherry.

BREAD FRITTERS.

A quart basinful of bread ; one quart of milk ; two eggs ; half a nutmeg ; one tablespoonful of brandy ; one of butter ; a little salt. To a quart basinful of stale bread broken small, put a quart of boiling milk, cover it for ten or fifteen minutes. When quite soft, beat it with a spoon until it is smooth, add two well-beaten eggs, half a nutmeg grated, a tablespoonful of brandy, one of butter, and a little salt. Beat it light ; make an omelet-pan hot, put in a small piece of butter, and when dissolved pour in sufficient batter to run over the pan ; let it fry gently. When one side is a fine brown turn the other, put butter and sugar with a little grated nutmeg over, lay one on the other, cut them through in quarters, and serve them hot.

CUSTARD FRITTERS.

Yolks of three eggs ; one tablespoonful of flour ; half a nutmeg ; a little salt ; half a pint of cream, or rich boiled milk ; one glass of brandy ; sugar to taste ; one pint of milk ; two eggs ; a little flour. Whip the yolks of three eggs with a tablespoonful of flour, half a nutmeg grated, and a little salt, add half a pint of cream or rich boiled milk, flavour with a glass of brandy, sweeten it to your taste, and bake it in a buttered dish. When cold, cut it in slices, and again into small squares or diamonds ; make a batter of two eggs beaten very light to a pint of milk and sufficient flour to make a thin batter ; dredge the pieces of custard with flour, put some lard or butter into a pan, and a little salt. When boiling, take up one of the pieces with a spoonful of batter, put it into the pan, and repeat this until the pan is full, let them fry gently ;

when one side is done, turn the other. Serve with white sugar grated over them.

STRAWBERRY FRITTERS.

One dessertspoonful of salad oil ; peel of half a lemon ; a little flour ; whites of three or four eggs ; some white wine ; some fine ripe strawberries. Mix a spoonful of salad oil with a little flour, and the peel of half a lemon grated, or minced *very* fine. Whisk the whites of three or four eggs, stir them in, and add sufficient white wine to make a *very thick* batter ; then mix in some fine ripe strawberries, and drop the mixture from a spoon about the size of a walnut into a pan of boiling butter, with a strawberry in each fritter. When done take them carefully out, drain them on a sieve reversed, and serve them with sifted sugar over them.

CHEESECAKES.

Half a pint of good curd ; four eggs ; three spoonfuls of rich cream ; a quarter of a nutmeg ; one spoonful of ratafia ; a quarter of a pound of currants ; puff paste. Beat half a pint of good curd with four eggs, three spoonfuls of rich cream, a quarter of a nutmeg grated, a spoonful of ratafia, and a quarter of a pound of currants washed and dried. Mix all well together, and bake in patty-pans lined with a good puff paste.

APPLE CHEESECAKES.

Twelve large apples ; juice of two large lemons, and the peel grated ; half a pound of fresh butter ; yolks of five eggs ; sugar to taste ; puff paste. Pare and core twelve large apples, and boil them as for apple sauce, with a small quantity of water. Mash them very smooth, and stir in

the juice of two lemons and the peel grated, the yolks of five or six eggs, and four ounces of butter beaten to a cream, sweeten to your taste with pounded loaf sugar, and bake them in patty-pans lined with a rich puff paste.

LEMON CHEESECAKES.

A quarter of a pound of warmed butter; peel of two lemons, juice of one; a quarter of a pound of loaf sugar; a few almonds; puff paste. Just warm the butter; stir into it the sugar pounded fine, and when dissolved, mix with it the peel of two lemons grated, and the juice of one strained. Mix all well together, and pour it into patty-pans lined with puff paste. Put a few blanched almonds on the top of each.

POTATO CHEESECAKES.

Six ounces of potatoes; a quarter of a pound of lemon peel; a quarter of a pound of sugar; a quarter of a pound of butter; a little cream; puff paste. Boil and mash some mealy potatoes, and beat them fine; boil a quarter of a pound of lemon peel, and beat it into a mortar with a quarter of a pound of sugar pounded; then add to it the beaten potato, with a quarter of a pound of butter melted in a little cream. When well mixed, let it stand to grow cold. Line some patty-pans with a rich puff paste; rather more than half fill them with the potato mixture, and bake them in a quick oven, sifting some double refined sugar over them when going into the oven.

CITRON CHEESECAKES.

One pint of curds; a quarter of a pound of almonds; one spoonful of orange-flower water; yolks of four eggs; two Naples biscuits; two ounces and a half of sugar; two

or three ounces of green citron ; puff paste. Beat a pint of curds in a mortar until they are perfectly smooth ; blanch and pound four ounces of sweet almonds with a spoonful of orange-flower water, to prevent their oiling ; well beat the yolks of four eggs, and mix them with the curds and almonds, then add the biscuits grated, the loaf sugar pounded small, and some green citron shred very fine. Mix all these ingredients well together, line some patty-pans with a rich paste, fill them with the mixture, put slips of citron on the top of each, and bake them.

BREAD CHEESECAKES.

One French roll ; one pint of boiling cream ; eight eggs ; half a pound of butter ; a little grated nutmeg ; half a pound of currants ; half a glass of wine or brandy. Slice a French roll as thin as possible, pour over it a pint of boiling cream, and let it stand two hours ; then beat eight eggs with half a pound of fresh butter, mix them with the bread and cream, grate in a little nutmeg, and half a pound of currants washed and dried, and half a glass of white wine or brandy. Mix and beat all together, and bake them in patty-pans, or in small raised crusts.

BANBURY CAKES.

Some good puff paste ; Banbury mincemeat ; white of eggs, and some sugar.

Make a good puff paste, roll it out thin, divide it into equal parts, and cover one half over with the Banbury mincemeat, then moisten the edge with the white of an egg, cover the other paste over it, press it together, and mark it out in oval forms. Glaze it over with the white of an egg and pounded sugar, and bake it on a tin in a well-heated oven for half an hour. When done, divide

the cakes with a sharp knife the moment they are taken from the oven, and serve them when required.

Or the paste may be cut into rounds with a cutter, some of the mince laid on each, covered with puff paste, and closed in the form of an oval, placing the joint underneath, with sifted sugar over them.

A RICE POUND CAKE.

One pound and a half of flour; one pound of butter; a wineglassful of brandy; half a nutmeg; a teaspoonful of vanilla, or essence of lemon.

Beat the butter and pounded sugar into a cream, whisk the eggs into a high froth, then put all the ingredients together, and beat until light and creamy. Put it into a tin lined with buttered paper, and bake it in a moderate oven for one hour. When done, turn it gently out, reverse the tin, and set the cake on the bottom until cold. Let the paper remain on until the cake is to be cut.

COCOA-NUT POUND CAKES.

One pound of pounded sugar; half a pound of butter; one teacupful of new milk; one pound of flour; the peel of half a lemon grated, or a teaspoonful of essence of lemon; four eggs; one cocoa-nut; one teaspoonful of carbonate of soda.

Mix a pound of sifted white sugar with half a pound of butter beaten to a cream, the peel of a lemon grated, or a teaspoonful of essence of lemon, a teacupful of new milk, and four eggs, beaten separately. Stir all well together, then add the soda, or the same quantity of powdered saleratus, and beat it all thoroughly together with a pound of sifted flour, or as much as will make it as thick as a pound cake, then lightly stir in the white meat of a cocoa-nut grated. Line square tins with buttered paper,

put the mixture in an inch deep, and bake it in a quick oven. When done, take out the cakes and set them to cool. It may be baked in one tin, but will require a longer time, and either way it must be iced or frosted over.

A LIGHT CAKE.

One pound of flour; half a pound of butter; half a pound of sugar; three tablespoonfuls of German yeast; a little milk, and nutmeg.

Put the flour, sugar and nutmeg into a bowl, and mix it thoroughly with three teaspoonfuls of German yeast. Set it to rise, and *just* before setting it in the oven mix it up with the butter, warmed in a little milk, as stiff as you can, and bake it one hour. Add a few caraway seeds or citron, if you please.

LAFAYETTE CAKE.

A Savoy cake; some jelly or jam.

Make a Savoy cake, and bake it in a round tin five inches in diameter, with straight sides. When cold, cut it in slices a quarter of an inch thick, spread each with jam or jelly; put it together again, placing one slice on the other; three or four for each cake, ice the top and sides, and while it is soft, mark it to cut in wedge-shaped pieces when served. This cake may be served without icing, and may be made of pound-cake, or Dover cake.

LEMON CAKE.

Six eggs; half a pound of pounded sugar; seven ounces of flour; peel of one large or two small lemons.

Beat the pounded sugar with the yolks of the eggs until it is smooth; whisk the whites to a froth stiff enough to bear the weight of an egg, and add it to the beaten yolks;

then stir in gradually seven ounces of flour, and the grated peel of one large and two small lemons. Line a tin with buttered paper, pour in the cake mixture and bake it.

SODA CAKE.

One pound of flour ; a quarter of a pound of sugar ; six ounces of butter ; half a pound of currants ; fifty grains or a small teaspoonful of carbonate of soda ; half a pint of milk ; and two eggs.

Rub the quarter of a pound of butter into the flour and sugar. Mix the soda *thoroughly* with the milk, which must be cold. Mix all the ingredients well together, put the mixture into a tin, and bake directly.

PLAIN CAKE.

One pound of flour ; a quarter of a pound of beef dripping ; a quarter of a pound of moist sugar ; two eggs ; two spoonfuls of yeast ; two ounces of caraway seeds.

Rub the flour, beef dripping, and moist sugar well together, beat up the eggs, add the yeast and caraway seeds, and beat up all well together. Bake in a tin.

REAL SCOTCH SHORT BREAD.

One pound of butter ; two pounds of flour ; half a pound of sifted sugar ; some sweet almonds ; a few caraway comfits, and some citron.

Put a pound of butter into a basin, and squeeze it near the fire with the hand till quite soft. Then squeeze into it two pounds of flour and half a pound of sifted loaf sugar with a few sweet almonds chopped very fine. Mix all well together. Take portions of it and shape into cakes of half an inch thick with the hand. Bake in a slow oven. To this may be added caraway comfits and citron.

PLAIN SHORT BREAD.

One pound of flour ; half a pound of butter ; three ounces of brown sugar.

Mix these ingredients and roll them out thick, and bake.

PLAIN PLUM CAKE.

Two pounds of flour ; three spoonfuls of yeast ; four eggs ; three-quarters of a pound of sugar ; one glass of sweet wine ; one teaspoonful of ginger ; peel of one lemon ; one pound of currants, or a few caraways.

Rub eight ounces of butter into two pounds of dried flour ; mix it with three spoonfuls of yeast—not bitter—to a paste, and let it rise an hour and a half ; then mix in the yolks and whites of four eggs beaten separately, one pound of sugar, some milk to make it a proper thickness, a glass of sweet wine, peel of a lemon grated, and a teaspoonful of ginger. Add at the last a pound of currants washed and dried, or a few caraway seeds.

A RICH PLUM CAKE.

One pound of fresh butter ; twelve eggs ; one quart of flour ; one pound of moist sugar ; half a pound of mixed spice ; three pounds of currants ; one pound of raisins ; half a pound of almonds ; half a pound of candied peel.

Beat the butter to a cream with your hand, and stir into it the yolks of the twelve eggs well beaten with the sugar ; then add the spice and the almonds chopped very fine. Stir in the flour ; add the currants washed and dried, the raisins chopped up, and the candied peel cut into pieces. As each ingredient is added, the mixture must be beaten by the hand ; then butter a paper, place it round a tin, put in the cake, and bake it for two hours, or more, if required.

LADY-FINGERS.

Four eggs; three ounces of sugar; three ounces of sifted flour; a quarter of a pint of rose or orange-flower water.

Take four eggs, whisk the whites to a firm snow. In the meantime have the yolks beaten up with three ounces of powdered sugar; each of these should be beaten separately. Then mix all together, with three ounces of sifted flour, and when incorporated stir in a quarter of a pint of rose or orange-flower water, and stir them together for some time. Rub some tins with butter, take a funnel with three or four tubes, fill it with the paste, and press out the cakes on the tins, to the size and length of a finger; grate white sugar over each, let them lay till the sugar melts and they shine, then put them in a moderate oven until they have a fine colour; when cool, take them from the tin, and lay them together in couples by the backs. These cakes may be formed with a spoon on writing-paper.

CANADIAN CAKES.

A pound and a half of sifted flour; one pound of loaf sugar; one pound of fresh butter; ten eggs; two tablespoonfuls of orange-flower water; two tablespoonfuls of wine or brandy; half a pound of currants; peel of half a grated lemon.

Mix a pound and a half of sifted flour with a pound of powdered sugar; rub into it a pound of fresh butter; then add ten well beaten eggs, two spoonfuls of orange-flower water, and two tablespoonfuls of wine or brandy, with half a pound of well cleansed and dried currants. Beat the mixture until it is light and creamy, have some square tins lined with buttered paper, put the mixture into them half a inch deep, and bake in a quick oven. When served, cut it in squares or diamonds. This cake

may be iced, but it must be marked as it is to be cut, before the icing is done.

RICH BRIDECAKE.

Four pounds of flour; four pounds of fresh butter beaten to a cream; two pounds of white powdered sugar; six eggs for each pound of flour; one ounce of mace and nutmeg mixed; one tablespoonful of lemon extract; four pounds of currants picked clean; four pounds of raisins cut in two and stoned; and one pound of almonds blanched and chopped; half a pint of brandy.

Beat the yolks of the eggs to a smooth paste, beat the butter and flour together, and add them to the yolks and sugar. Then mix in the whites beaten to a *stiff* froth, the spice, and half a pint of brandy. Stir all together for some time. Strew half a pound of flour over the fruit, mix it thoroughly, then by degrees stir it into the cake.

Butter a *large* tin mould, line it with white buttered paper; put in the mixture, and bake in a moderate oven. Ice and ornament delicately.

CHOCOLATE CAKES.

One pound of flour; one pound of sugar; one pound of butter; eight eggs; two tablespoonfuls of brandy; a pinch of salt; chocolate glazing.

Mix the above ingredients well together with a wooden spoon, putting the butter (melted before the fire) in last. Spread a baking sheet with butter, put over it the mixture half an inch thick, and bake it. Cut the cake into oblong pieces and glaze them thickly with chocolate.

WEBSTER CAKE.

One pound and a half of flour; one pound of sugar; one pound of butter; ten eggs; two tablespoonfuls of

orange-flower water ; two of wine or brandy ; half a pound of currants ; two ounces of citron.

Mix a pound and a half of flour with a pound of white sugar sifted, rub into it a pound of butter, add ten well-beaten eggs, two spoonfuls of wine or brandy, and half a pound of currants washed and dried. Beat the mixture until it is light and creamy. Put it half an inch deep in square tin pans lined with buttered paper, and bake it in a quick oven ; or it may be baked in one tin, and iced over.

CREAM CAKES.

Eight eggs ; to each egg the grated peel of one large lemon ; and one tablespoonful of double-refined sugar.

Whisk the whites of eight eggs to a *stiff* froth, until they will bear the weight of an egg on them, then stir in the grated peel of one lemon to each egg, and a tablespoonful of double-refined sugar. Put a sheet of wet wafer paper on a tin, and with a large spoon drop the froth on it in small lumps, at a little distance from each other ; sift a quantity of finely powdered sugar over them, and set the tin in a very slow oven, close it up, and when the froth rises they are sufficiently done ; then take them out, put the bottoms of two cakes together, lay them on a sieve, and put them to dry in a cool oven. Before you close the bottom of your cakes to dry, you may lay raspberry or any other jam between them. Serve arranged in pyramid.

STRAWBERRY SHORTCAKE.

One large tablespoonful of butter ; two of loaf sugar ; one well-beaten egg ; two even teaspoonfuls of cream of tartar ; three cupfuls of flour ; one small teaspoonful of soda ; one cupful of milk ; strawberries and sugar.

Beat a large tablespoonful of butter with two of pounded

sugar to a cream ; add one well-beaten egg, rub two even teaspoonfuls of cream of tartar in three cupfuls of flour, and add them. Dissolve a *small* teaspoonful of carbonate of soda in a cup of milk ; add it last. Bake in a flat pan in a quick oven. When done, let it get cold, cut it in three layers, or in half, cover one layer with strawberries, and sprinkle them with sugar ; put on a layer of the cake, another layer of strawberries and sugar, lay on the top layer, and dust sugar over it.

The strawberries may be bruised in a syrup made with three large spoonfuls of sugar and three dessertspoonfuls of-water, and boiled to a syrup for a few minutes, and when cold, spread over the cake.

CITRON CAKES.

Half a pound of butter ; six eggs ; half a pound of sugar ; ten ounces of flour ; one wineglassful of brandy ; a quarter of a pound of citron.

Beat half a pound of butter to a cream, take six new-laid eggs, beat the whites to a *stiff* froth, and the yolks with half a pound of white powdered sugar, and rather more than half a pound of sifted flour. Beat these well together, add a glass of brandy and a quarter of a pound of citron cut into thin slips. Bake it in small heart-shaped tins, or in any form you please, rubbing the tin over with melted butter, and bake in a quick oven.

ITALIAN MACAROONS.

One pound of Valencia or Jordan almonds ; two pounds and a half of sifted loaf sugar ; whites of fourteen eggs.

Pound the almonds quite fine with the whites of four eggs, add the sifted loaf sugar, and rub them well together with the pestle. Put in by degrees ten more whites, working them well as you put them in. Put the mixture

into a biscuit funnel, and lay them out on wafer paper in pieces about the size of a walnut. Put three or four pieces of blanched almonds cut into slips on each, and bake them on a baking plate in a slow oven.

INDIAN GRIDDLE CAKES.

Two eggs ; one quart of milk ; one teaspoonful of salt, and some flour.

Beat two eggs very light, and stir them into a quart of milk, with a little salt, and sufficient flour to make a good batter. Bake it as soon as it is mixed, on a hot griddle, rubbed over with a piece of suet or butter. A tablespoonful of batter will be sufficient for each cake.

POTATO MUFFINS.

Three large mealy potatoes ; a little salt ; two ounces of butter ; two eggs ; a small teaspoonful of soda ; a teacupful of yeast ; three pints of flour ; one pint of warm water.

Boil and mash three large mealy potatoes, and beat them smooth with about two ounces of butter and a little salt, adding sufficient warm water to make it the consistency of *very* thick cream. Well beat two eggs, mix them in, and then stir to the whole three pints of fine dried and sifted flour ; mix them well together and add a pint of lukewarm water, then stir in the soda and yeast, and set it to rise all night. The next morning bake the muffins in rings on a griddle.

BROWN BREAD BISCUITS.

One pound of coarse brown flour ; two ounces of butter ; and a little water.

Make the butter and water boiling hot, add it to the flour, keeping it very firm. Roll the biscuits out not too thin, and bake them in rather a quick oven.

ST. LOUIS BISCUITS.

One pound of flour ; a quarter of a pound of butter ; a quarter of a pound of sugar ; half a pint of milk ; half a teaspoonful of salt of tartar ; half a teacupful of water.

Mix a pound of flour with a quarter of a pound of butter. Make half a pint of new milk warm, and sweeten with a quarter of a pound of white sugar ; pour it gradually into the butter paste. Dissolve the salt of tartar in half a teacupful of cold water, and add to the mixture, working the paste to a good consistency ; roll it out, and cut into small biscuits. Bake in a quick oven directly they are made.

SPONGE BISCUITS.

Twelve eggs ; one pound and a half of sugar ; fourteen ounces of flour ; peel of two lemons.

Beat the yolks of twelve eggs for half an hour, then add a pound and a half of sifted white sugar, and whisk it till you see it rise in bubbles ; then whisk the whites of the eggs to a strong froth, and beat them well with the sugar and yolks ; stir in fourteen ounces of flour, and the peel of two lemons grated. Bake in tin moulds well buttered, in a quick oven ; but before you put the biscuits in, sift powdered sugar over them.

ARROWROOT BISCUITS.

Eight ounces of flour ; eight ounces of butter ; six ounces of arrowroot ; eight ounces of loaf sugar ; six eggs.

Beat the butter to a cream, add it to the eggs well whisked, stir in the flour gradually, and beat all thoroughly together. Roll the arrowroot, mix it with the sugar pounded fine, and mix it well into the other ingredients. Drop the dough from a spoon on a buttered tin in small pieces, and bake them in a slow oven.

DOUGH NUTS.

Take two deep dishes, and sift three quarters of a pound of flour into each. Make a hole in the centre of one of them, and pour in a wine glass of the best brewer's yeast; mix the flour gradually into it, wetting it with lukewarm milk; cover it, and set it by the fire to rise for about two hours. This is setting a sponge. In the mean time, cut up five ounces of butter into the other dish of flour, and rub it fine with your hands; add half a pound of powdered sugar, a tea-spoonful of powdered cinnamon, a grated nutmeg, a table-spoonful of rose water, and a half pint of milk. Beat three eggs very light, and stir them hard into the mixture. Then when the sponge is perfectly light, add it to the other ingredients, mixing them all thoroughly with a knife. Cover it, and set it again by the fire for another hour. When it is quite light, flour your paste-board, turn out the lumps of dough, and cut it into thick diamond shaped cakes with a jaggging iron. If you find the dough so soft as to be unmanageable, mix in a little more flour, but not else. Have ready a skillet of boiling lard; put the dough-nuts into it, and fry them brown; and when cool grate loaf-sugar over them. They should be eaten quite fresh, as next day they will be tough and heavy; therefore it is best to make no more than you want for immediate use. The New York Oley Koecks are dough-nuts with currants and raisins in them.

WAFFLES.

Put two pints of rich milk into separate pans. Cut up and melt in one of them a quarter of a pound of butter, warming it slightly; then, when it is melted, stir it about, and set it away to cool. Beat eight eggs till very light, and mix them gradually into the other pan of milk, alternately with half a pound of flour. Then mix in by degrees

the milk that has the butter in it. Lastly, stir in a large table-spoonful of strong fresh yeast. Cover the pan, and set it near the fire to rise. When the batter is quite light, heat your waffle-iron, by putting it among the coals of a clear bright fire; grease the inside with butter tied in a rag, and then put in some batter. Shut the iron closely, and when the waffle is done on one side, turn the iron on the other. Take the cake out by slipping a knife under neath; and then heat and grease the iron for another waffle. Send them to table quite hot, four or six on a plate; having buttered them and strewed over each a mixture of powdered cinnamon, and white sugar. Or you may send the sugar and cinnamon in a little glass bowl.

NEW YORK COOKIES.

Take a half-pint or a tumbler full of cold water, and mix it with half a pound of powdered white sugar. Sift three pounds of flour into a large pan, and cut up in it a pound of butter; rub the butter very fine into the flour. Add a grated nutmeg, and a tea-spoonful of powdered cinnamon, with a wine glass of rose water. Work in the sugar, and make the whole into a stiff dough, adding, if necessary, a little cold water. Dissolve a tea-spoonful of soda in just enough tepid water to cover it; and mix it in at the last. Take the lump of dough out of the pan, and knead it on the paste-board till it becomes quite light. Then roll it out rather more than half an inch thick, and cut it into square cakes with a jagging iron or with a sharp knife. Stamp the surface of each with a cake print. Lay them in buttered pans, and bake them of a light brown in a brisk oven.

They are similar to what are called New Year's cakes, and will keep two or three weeks.

In mixing the dough, you may add three table-spoonfuls of carraway seeds.

Take a quart of buckwheat meal, mix with it a teaspoonful of salt, and add a handful of Indian meal. Pour two tablespoonfuls of the best brewer's yeast into the centre of the meal. Then mix it with lukewarm water till it becomes a batter. Cover it, put it in a warm place and set it to rise; it will take about three hours. When it is quite light, and covered with bubbles, it is fit to bake. Put your griddle over the fire, and let it get quite hot before you begin. Grease it well with a piece of butter tied in a rag. Then dip out a large ladleful of the batter and bake it on the griddle; turning it with a broad wooden paddle. Let the cakes be of large size, and even at the edges. Ragged edges to batter cakes look very badly. Butter them as you take them off the griddle. Put several on a plate, and cut them across in six pieces.

Keep the griddle very clean.

If your batter has been mixed over night and is found to be sour in the morning, melt in warm water a piece of pearl-ash, the size of a grain of corn, or a little larger; stir it into the batter; let it set half an hour, and then bake it. The pearl-ash will remove the sour taste and increase the lightness of the cakes.

INDIAN BATTER

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If the batter should chance to become sour before it is baked, stir in about a salt-spoonful of pearl-ash dissolved in a little lukewarm water ; and let it set half an hour longer before it is baked.

INDIAN MUSH CAKES.

Pour into a pan three pints of cold water, and stir gradually into it a quart of sifted Indian meal which has been mixed with half a pint of wheat flour, and a small tea-spoonful of salt. Give it a hard stirring at the last. Have ready a hot griddle, and bake the batter immediately, in cakes about the size of a saucer. Send them to table piled evenly, but not cut. Eat them with butter or molasses.

This is the most economical and expeditious way of making soft Indian cakes ; but it cannot be recommended as the best. It will be some improvement to mix the meal with milk rather than with water.

JOHNNY CAKE.

Sift a quart of Indian meal into a pan ; make a hole in the middle, and pour in a pint of warm water. Mix the meal and water gradually into a batter, adding a small teaspoonful of salt. Beat it very hard, and for a long time, till it becomes quite light. Then spread it thick and even on a stout piece of smooth board. Place it upright on the hearth before a clear fire, with a flat iron or something of the sort to support the board behind, and bake it well. Cut it into squares, and split and butter them hot.

INDIAN FLAPPERS.

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BUCKWHEAT CAKES.

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INDIAN BATTER CAKES.

Mix together a quart of sifted Indian meal, (the yellow meal is best for all purposes) and a handful of wheat flour. Warm a quart of milk, and stir into it a small tea-spoonful of salt, and two large tablespoonfuls of the best fresh yeast. Beat three eggs very light, and stir them gradually into the milk in turn with the meal. Cover it, and set it to rise for three or four hours. When quite light, bake it on a griddle in the manner of buckwheat cakes. Butter them, cut them across, and send them to table hot, with molasses in a sauce-boat.

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INDIAN FLAPPERS.

Have ready a pint of sifted Indian meal, mixed with a

handful of wheat flour, and a small tea-spoonful of salt. Beat four eggs very light, and stir them by degrees into a quart of milk, in turn with the meal. They can be made in a very short time, and should be baked as soon as mixed, on a hot griddle; allow a large ladle full of batter to each cake, and make them all of the same size. Send them to table hot, buttered and cut in half.

INDIAN MUFFINS.

Sift and mix together a pint and a half of yellow Indian meal, and a handful of wheat flour. Melt a quarter of a pound of fresh butter in a quart of milk. Beat four eggs very light, and stir into them alternately (a little at a time of each) the milk when it is quite cold, and the meal; adding a small teaspoonful of salt. The whole must be beaten long and hard. Then butter some muffin rings; set them on a hot griddle, and pour some of the batter into each. Send the muffins to table hot, and split them by pulling them open with your fingers, as a knife will make them heavy. Eat them with butter, molasses, or honey.

TEA BISCUIT.

Melt a quarter of a pound of fresh butter in a quart of warm milk, and add a salt-spoonful of salt. Sift two pounds of flour into a pan, make a hole in the centre, and put in three tablespoonfuls of the best brewers' yeast. Add the milk and butter and mix it into a stiff paste. Cover it and set it by the fire to rise. When quite light, knead it well, roll it out an inch thick, and cut it into round cakes with the edge of a tumbler. Prick the top of each with a fork; lay them in buttered pans and bake them light brown. Send them to table warm, and split and butter them.

RYE AND INDIAN BREAD.

Sift two quarts of rye, and two quarts of Indian meal, and mix them well together. Boil three pints of milk; pour it boiling hot upon the meal; add two teaspoonfuls of salt, and stir the whole very hard. Let it stand till it becomes of only a lukewarm heat, and then stir in half a pint of good fresh yeast; if from the brewery and quite fresh, a smaller quantity will suffice. Knead the mixture into a stiff dough, and set it to rise in a pan. Cover it with a thick cloth that has been previously warmed, and set it near the fire. When it is quite light, and has cracked all over the top, make it into two loaves, put them into a moderate oven, and bake them two hours and a half.

PLAIN BISCUITS.

Break lightly half a pound of fresh butter into two pounds of flour, add a salt-spoonful of salt and work into a stiff paste with half a pint of skim milk or cold water. Knead this well on the board with the hand, roll out into a large, thick sheet, and beat it very well on both sides with a rolling pin. With a round cutter divide it into thick cakes, beat each a little till about the thickness of a captain's biscuit, prick with a fork, place on a well-floured baking sheet, put into a slow oven, and bake a light brown.

TO ICE CAKES.

Beat up the white of two large eggs with the juice of half a lemon, weigh a pound of the finest sifted sugar, sold at the grocer's under the name of "icing," or "confectioner's" sugar, and beat it up a little at a time until all is mixed with the egg, and the icing is very white and thick enough to lie on the cake without running. When this point is reached put a large spoonful of the

icing on the centre of the cake, or two or three spoonfuls if the cake is large, dip a table knife in boiling water, and with it spread the icing over the whole of the top of the cake, taking care to have it perfectly smooth. It will be necessary to dip the knife occasionally in the boiling water, taking care to drain it before using for the icing. Having finished the top of the cake, put a lump of icing on the side and smooth round with the knife. The process of icing will be conveniently managed by placing the cake on an inverted plate, on which it can then be placed in an oven with the door open to harden it. Confectioners put a small piece of stone blue dissolved with the icing, and this prevents it turning brown in keeping.

To ornament a cake for christening or any special purpose, with a needle or pencil write the name or motto in the centre, and make round the edge a bold running pattern.

Make a paper funnel, with the point just large enough to admit of a fine piping being forced through it. Put a little of the icing into the funnel, and gently pressing near the point cover the letters with the piping. If the cake is large three or four paper funnels may be required as they get soft after a time. Use the best writing paper to make the funnels, and stitch them to make them keep their shape. Tin funnels with canvas bags can be bought for cake icing, and are made in various sizes. To colour the icing use cochineal, which can be bought ready prepared.

ALMOND ICING.

Blanch half-a-pound of sweet almonds and an ounce of bitter, pound them in a mortar, adding a little rose-water as you go on to prevent oiling, and when all the almonds are reduced to a very smooth paste mix them with an equal weight of finely-sifted sugar. If the paste seems

too dry, add a little white of egg, spread the almond paste on the cake, and allow it to become dry and firm before putting on the sugar-icing.

Almond icing can be made from bitter almonds which have been infused in spirit to make the extract for flavouring, and in this case no sweet almonds will be used. Almond paste can be made in a superior manner in Kent's Combination Mincer, by using the adjustment for potting meat, &c. A little potato or corn flour will be needed with the almonds for this method; sugar should not be used until the pounding is completed.

FRUITS.

FROM the nature of vegetable substances, and chiefly from their not passing so rapidly into the putrescent state as animal bodies, the mode of preserving them is somewhat different, although the general principles are the same. All the means of preservation are put in practice occasionally for fruits and the various parts of vegetables, according to the nature of the species, the climate, the uses to which they are applied, &c. Some are dried, as nuts, raisins, sweet herbs, &c.; others are preserved by means of sugar, such as many fruits whose delicate juices would be lost by drying; some are preserved by means of vinegar, and chiefly used as condiments or pickles; a few also by salting, as French beans; while others are preserved in spirits. We have, however, in this place to treat of the best methods of preserving fruits. Fruit is a most important item in the economy of health; the epicurean can scarcely be said to have any luxuries without it; therefore, as it is so invaluable, when we cannot have it fresh, we must have it preserved. It has long been a desideratum to preserve fruits by some cheap method, yet by such as would keep them fit for the various culinary purposes, as making tarts and other similar dishes. The expense of preserving them with sugar is a serious objection; for, except the sugar is used in considerable quantities, the success is very uncertain. Sugar also overpowers and destroys the sub-acid taste so desirable in many fruits: those which are preserved in this manner are chiefly intended for the dessert. Fruits intended for preservation should be gathered in the

morning, in dry weather, with the morning sun upon them, if possible; they will then have their fullest flavour, and keep in good condition longer than when gathered at any other time. Until fruit can be used, it should be placed in the dairy, an ice-house, or a refrigerator. In an ice-house it will remain fresh and plump for several days. Fruit gathered in wet or foggy weather will soon be mildewed, and be of no service for preserves.

Having secured the first and most important contribution to the manufacture of preserves,—the fruit, the next consideration is the preparation of the syrup in which the fruit is to be suspended; and this requires much care. In the confectioner's art there is a great nicety in proportioning the degree of concentration of the syrup very exactly to each particular case; and they know this by signs, and express it by certain technical terms. But to distinguish these properly requires very great attention and considerable experience. The principal thing to be acquainted with is the fact, that in proportion as the syrup is longer boiled, its water will become evaporated, and its consistency will be thicker. Great care must be taken in the management of the fire, that the syrup does not boil over, and that the boiling is not carried to such an extent as to burn the sugar.

The first degree of consistency is called *the thread*, which is subdivided into the little and great thread. If you dip the finger into the syrup and apply it to the thumb, the tenacity of the syrup will, on separating the finger and thumb, afford a thread, which shortly breaks: this is the little thread. If the thread, from the greater tenacity, and, consequently, greater strength of the syrup, admits of a greater extension of the finger and thumb, it is called the great thread. There are half a dozen other terms and experiments for testing the various thickness of boiling sugar towards the consistency called *caramel*; but that degree of sugar-boiling belongs to the confectioner. A solution of sugar prepared by dissolving two

parts of double-refined sugar (the best sugar is the most economical for preserves) in one of water, and boiling this a little, affords a syrup of the right degree of strength, and which neither ferments nor crystalizes. This appears to be the degree called *smooth* by the confectioners, and is proper to be used for the purposes of preserves. The syrup employed should sometimes be clarified, which is done in the following manner:—Dissolve 2 lbs. of loaf sugar in a pint of water; add to this solution the white of an egg, and beat it well. Put the preserving-pan upon the fire with the solution; stir it with a wooden spatula, and, when it begins to swell and boil up, throw in some cold water or a little oil, to damp the boiling, for, as it rises suddenly, if it should boil over, it would take fire, being of a very inflammable nature. Let it boil up again; then take it off, and remove carefully the scum that has risen. Boil the solution again, throw in a little more cold water, remove the scum, and so on for three or four times successively; then strain it. It is considered to be sufficiently boiled when some taken up in a spoon pours out like oil.

Although sugar passes so easily into the state of fermentation, and is, in fact, the only substance capable of undergoing the vinous stage of that process, yet it will not ferment at all if the quantity be sufficient to constitute a very strong syrup: hence, syrups are used to preserve fruits and other vegetable substances from the changes they would undergo if left to themselves. Before sugar was in use, honey was employed to preserve many vegetable productions, though this substance has now given way to the juice of the sugar-cane.

The fruits that are the most fit for preservation in syrup are, apricots, peaches, nectarines, apples, greengages, plums of all kinds, and pears. As an example, take some apricots, not too ripe, make a small slit at the stem end, and push out the stone; simmer them in water till they are softened and about half done, and afterwards throw

them into cold water. When they have cooled take them out and drain them. Put the apricots into the preserving pan with sufficient syrup to cover them ; let them boil up three or four times, and then skim them ; remove them from the fire, pour them into an earthen pan, and let them cool till next day. Boil them up three days successively, skimming each time, and they will then be finished and in a state fit to be put into pots for use. After each boiling, it is proper to examine into the state of the syrup when cold ; if too thin, it will bear additional boiling ; if too thick, it may be lowered with more syrup of the usual standard. The reason why the fruit is emptied out of the preserving-pan into an earthen pan is, that the acid of the fruit acts upon the copper, of which the preserving-pans are usually made. From this example the process of preserving fruits by syrup will be easily comprehended. The first object is to soften the fruit by blanching or boiling it in water, in order that the syrup by which it is preserved may penetrate through its substance.

Many fruits, when preserved by drying, lose much of their peculiar and delicate flavour, as, for instance, pine-apples ; and this inconvenience may, in some instances, be remedied by preserving them without heat. Cut the fruit in slices about one-fifth of an inch thick, strew powdered loaf sugar an eighth of an inch thick on the bottom of a jar, and put the slices on it. Put more sugar on this, and then another layer of the slices, and so on until the jar is full. Place the jar with the fruit up to the neck in boiling water, and keep it there till the sugar is completely dissolved, which may take half an hour, removing the scum as it rises. Lastly, tie a wet bladder over the mouth of the jar, or cork and wax it.

Any of the fruits that have been preserved in syrup may be converted into dry preserves, by first draining them from the syrup, and then drying them in a stove or very moderate oven, adding to them a quantity of powdered loaf sugar, which will gradually penetrate the fruit,

while the fluid parts of the syrup gently evaporate. They should be dried in the stove or oven on a sieve, and turned every six or eight hours, fresh powdered sugar being sifted over them every time they are turned. Afterwards, they are to be kept in a dry situation, in drawers or boxes. Currants and cherries preserved whole in this manner, in bunches, are extremely elegant, and have a fine flavour. In this way it is, also, that orange and lemon chips are preserved.

Marmalades, jams, and fruit pastes are of the same nature, and are now in very general request. They are prepared without difficulty, by attending to a very few directions; they are somewhat expensive, but may be kept without spoiling for a considerable time. Marmalades and jams differ little from each other; they are preserves of a half liquid consistency, made by boiling the pulp of fruits, and sometimes part of the rinds, with sugar. The appellation of marmalade is applied to those confitures which are composed of the firmer fruits, as pineapples or the rinds of oranges; whereas jams are made of the more juicy berries, such as strawberries, raspberries, currants, mulberries, &c. Fruit pastes are a kind of marmalades, consisting of the pulp of fruits, first evaporated to a proper consistency, and afterwards boiled with sugar. The mixture is then poured into a mould, or spread on sheets of tin, and subsequently dried in the oven or stove till it has acquired the state of a paste. From a sheet of this paste, strips may be cut and formed into any shape that may be desired, as knots, rings, &c. Jams require the same care and attention in the boiling as marmalade; the slightest degree of burning communicates a disagreeable empyreumatic taste, and if they are not boiled sufficiently, they will not keep. That they should keep well, it is necessary not to be sparing of sugar.

In all the operations for preserve-making, when the preserving pan is used, it should not be placed on the

fire, but on a trivet, unless the jam is made on a hot plate, when this is not necessary. If the pan is placed close on to the fire, the preserve is very liable to burn, and the colour and flavour be consequently spoiled.

Fruit jellies are compounds of the juices of fruits combined with sugar, concentrated, by boiling, to such a consistency that the liquid, upon cooling assumes the form of a tremulous jelly.

Before fruits are candied, they must first be boiled in syrup, after which they are taken out and dried on a stove, or before the fire; the syrup is then to be concentrated, or boiled to a candy height, and the fruit dipped in it, and again laid on the stove to dry and candy: they are then to be put into the boxes, and kept dry.

Conserves consist of fresh vegetable matters beat into a uniform mass with refined sugar, and they are intended to preserve the virtues and properties of recent flowers, leaves, roots, peels or fruits, unaltered, and as near as possible to what they were when fresh gathered and to give them an agreeable taste.

The last-mentioned, but not the least important preparation of fruit, is the *compôte*, a confiture made at the moment of need, and with much less sugar than would be ordinarily put to preserves. They are most wholesome dishes, suitable to most stomachs which cannot accommodate themselves to raw fruit or a large portion of sugar: they are the happy medium, and far better than ordinary stewed fruit.

BAKED APPLES.

The best baking apples are moderately tart, or very juicy sweet ones. The former, of ordinary size, will bake in about thirty minutes; the latter in about forty-five minutes. Select, for baking, apples of nearly equal size; wipe them dry and clean; put a very little water in the bottom of the baking vessel, and place them in a hot oven.

STEWED GREEN APPLES.

Apples for stewing should be well flavoured and juicy. Sweet apples, when stewed, turn more or less dark coloured, and hence do not appear as well as tart ones on the table, though some persons prefer them. Pare, core, and quarter ; put a little water to them, and boil moderately till quite soft, and add sufficient sugar to suit taste—more or less, according to the acidity of the fruit. Some cooks flavor them with lemon ; others with a small portion of peaches or other fruits. Good apples, however, are good enough in and of themselves.

BOILED APPLES.

Select round mellow apples of uniform size ; pare them ; boil in as little water as possible, till soft ; put them in a vegetable dish and slowly pour over them a syrup, made by dissolving half a pound of sugar in a pint of boiling water.

STEWED PIPPINS.

A rich apple sauce is made as follows : Peel, core, and quarter half a dozen ribstone pippins ; put them into a pan with six ounces of brown sugar, the juice of a lemon, its thin rind cut into strips, and very little water ; stew over a very slow fire till quite tender.

STEWED DRIED APPLES.

Select rich, mellow-flavored fruit, which is clear from dark spots or mold. That which is dried on strings is usually the nicest. Wash and pick the pieces ; boil in just water enough to cover them, over a slow fire, till partially softened ; then add sugar or molasses, and continue the boiling till done. For a change, they may be occasionally flavored with a proportion of dried peaches or quinces.

PEARS.

Pears may be baked, boiled, or stewed in the same manner as apples. Some varieties of small, early, and sweet pears are very delicious, boiled whole without paring, and sweetened with syrup. The large pears are usually selected for baking.

BOILED PEACHES.

When peaches are not well ripened, or too sour to be eaten without cooking, boiling improves them very much. They should be pared—except when the skins are very smooth, clean, and tender—but not stoned; boiled moderately till sufficiently cooked, and then sweetened.

STEWED GREEN PEACHES.

Pare them and take out the stones; add a very little water, and a sufficient quantity of sugar, and boil very slowly till well cooked.

STEWED DRIED PEACHES.

Most of the dried peaches in our markets are sour and unpleasant. But when we can find them of good quality, they are very excellent stewed and sweetened precisely like dried apples.

UNCOOKED PEACHES.

When we have peaches as good and ripe as all peaches ought to be, the best way to prepare them is this: Peel them; cut the fruit of the stones in quarters, or smaller pieces; fill the dish; stir in a little sugar, and sprinkle a little more over the top.

CHERRIES.

Remove the stalks from the cherries ; pick them over carefully, rejecting all unsound ones ; put them into a pan, with a very little water, and sugar in the proportion of about three ounces to a pound of cherries ; simmer them slowly over the fire, shaking the pan around occasionally till done. If a richer article is wanted, take the cherries out with a colander spoon, and keep them in a basin till cold ; reduce the sweetened water to the consistency of syrup, and put it over the cherries

QUINCES.

It has been said that quinces commend themselves more to the sense of smell than of taste ; hence are better to “ adorn ” other preparations than to be prepared themselves. When stewed till quite tender, and sweetened, they are, however, very pleasant, yet rather expensive sauce. In the form of marmalade, it is a better seasoning for bread, cakes, or puddings, than butter.

QUINCE MARMALADE.

Pare, core, and quarter the quinces ; boil them gently, uncovered in water, till they begin to soften ; then strain them through a hair sieve, and beat in a mortar or wooden bowl, to a pulp ; add to each pound of fruit three quarters of a pound of sugar ; boil till it becomes stiff, and pour into small molds or sweetmeat pots.

STEWED CRANBERRIES.

Wash and pick the berries ; stew them in just as little water as will prevent their burning, till they become soft ; then add half a pound of sugar to a pound of the fruit, and simmer a few minutes.

BLACKBERRIES.

When very ripe and sweet, a little sugar dusted over them is a sufficient preparation for the table. If sour, or not quite ripe, they should be stewed till soft, and moderately sweetened. The same rules apply to all berried fruits for which recipes are not given.

WHORTLEBERRIES.

Many prefer these uncooked and unseasoned. If stewed, however, they require but very little sweetening.

RASPBERRIES.

Red raspberries are never fit to be eaten till ripe, and then they require neither sugar nor cooking. Black raspberries, when quite ripe, are also best in a "state of nature." If not entirely ripe they may be stewed a few minutes, and sweetened with a very little sugar or molasses.

STRAWBERRIES.

Stewing is always an improvement to this fruit, especially for invalids, unless it is "dead ripe." As we usually find them in our city markets, they are picked before the ripening process has matured them, and hence require considerable sugar.

GOOSEBERRIES.

Though very acid fruits, especially half-grown, are not to be recommended to invalids, as a general rule; yet I find that many who are "on the sick list" can use stewed gooseberries without discomfort, and nearly all well

persons can do the same. They should be cooked till thoroughly softened, and sweetened till palatable.

CURRENTS.

Green currants, when half or two-thirds grown, are more mild-flavoured and pleasant than when fully ripe; nor do I find them often disagreeing with ordinary dyspeptics. They require stewing but a short time, and moderately sweetening. The best currants, when quite ripe, may be eaten uncooked, with a sprinkling of sugar.

PLUMS.

These must be managed according to their character and flavour. Many varieties are too sour to be eaten without stewing, and the addition of considerable sugar. Some kinds, however, are sweet and luscious enough to require neither.

GRAPES.

When the grapes are so sour as to set one's teeth on edge, they should be stewed and sweetened. But good, ripe, well-cultivated Isabellas and Catawbias are incomparably superior in dietetic character, without "the interference of our art." What a blessing it would be to the human race if all the vineyards in the world were made to supply wholesome food for children, instead of pernicious poison for adults.

PINEAPPLE.

The only way of preparing this fruit, which, like some others, has more flavour than taste, is that of paring, slicing, and sprinkling with sugar.

TOMATOES.

Scald the tomatoes by pouring boiling water on them ; peel off the skins ; then stew them for an hour, and add a little slightly toasted bread. This is an excellent sauce for hydropathic tables ; and the fruit may be improved in flavour by stewing half an hour or even an hour longer.

PRESERVES, &c.

RED GOOSEBERRY JAM.

Three pounds of loaf sugar ; six pounds of rough red gooseberries.

Pick off the stalks and buds from the gooseberries, and boil them carefully but quickly for rather more than half an hour, stirring continually ; then add the sugar pounded fine, and boil the jam quickly for half an hour, stirring it all the time to prevent its sticking to the preserving-pan. When done, put it into pots, cover it with brandy paper, and secure it closely down with paper moistened with the white of an egg.

GREEN GOOSEBERRY JAM.

Three pounds of gooseberries ; two pounds and a half of loaf sugar.

Pick off the stalks and buds from the gooseberries bruise them lightly, put them into a preserving pan, and boil them quickly for eight or ten minutes, stirring all the time ; add the sugar pounded and sifted to the fruit, and boil it quickly for three-quarters of an hour, carefully removing the scum as it rises. Put it into pots, and when cold cover it as directed above.

TO PRESERVE GREEN GOOSEBERRIES WHOLE.

To one pound of gooseberries allow one pound and a half of double-refined sugar, and one pint and a half of water.

Pick off the black eye, but not the stalk, from the largest green gooseberries you can procure, and set them over the fire to scald, taking care they do not boil. When they are tender, take them out, and put them into cold water. Then clarify a pound and a half of sugar in a pint and a half of water, and when the syrup is cold, put the gooseberries singly into your preserving-pan, add the syrup, and set them over a gentle fire. Let them boil slowly, but not quick enough to break them. When you perceive the sugar has entered them, take them off, cover them with white paper, and let them stand all night. The next day take out the fruit and boil the syrup until it begins to be ropy. Skim it well, add it to the gooseberries, and set them over a slow fire to simmer till the syrup is thick. Then take them out. Set them to cool, and put them with the syrup into pots. Cover them over, and keep them in a dry place.

GREEN GOOSEBERRY JELLY.

Six pounds of gooseberries; four pints of water; one pound of sugar to each pound of fruit.

Wash some green gooseberries very clean after having taken off the tops and stalks; then to each pound of fruit pour three-quarters of a pint of spring water, and simmer them until they are well broken, turn the whole into a jelly-bag or cloth, and let the juice drain through, weigh the juice, and boil it rapidly for fifteen minutes. Draw it from the fire, and stir into it until entirely dissolved an equal weight of good sugar sifted fine; then boil the jelly from fifteen to twenty minutes longer, or until it

jellies strongly on the spoon. It must be perfectly cleared from scum. Then pour it into small jars, moulds, or glasses. It ought to be pale and transparent.

TO PRESERVE STRAWBERRIES WHOLE.

The largest strawberries to be had ; their weight in fine loaf sugar.

Take equal weights of strawberries and fine loaf sugar, lay the fruit in deep dishes, and sprinkle half the sugar over them in fine powder, give a gentle shake to the dish, that the sugar may always touch the under part of the fruit. The next day make a syrup with the remainder of the sugar and the juice drawn from the strawberries, and boil it until it jellies ; then *carefully* put in the strawberries, and let them simmer nearly an hour. Then put them with care into jars or bottles, and fill up with the syrup, of which there will be more than required, but the next day the jars will hold nearly or quite the whole. Cover the jars or bottles with bladder or brandy papers.

STRAWBERRY JAM.

To six pounds of strawberries allow three pounds of sugar.

Procure some fine scarlet strawberries, strip off the stalks and put them into a preserving-pan over a moderate fire ; boil them for half an hour, keeping them constantly stirred. Break the sugar into small pieces, and mix them with the strawberries after they have been removed from the fire. Then place it again over the fire, and boil it for another half hour very quickly. Put it into pots, and when cold, cover it over with brandy papers and a piece of paper moistened with the white of an egg over the tops.

STRAWBERRY JELLY.

Equal weight of sugar and strawberry juice.

Press some ripe strawberries through a delicately clean cloth, then strain the juice very clean, and stir it into an equal weight of loaf sugar dried and pounded very fine. When the sugar is dissolved, put it into a preserving-pan over a clear fire, and let it boil for half an hour, skimming it carefully as the scum rises. Put it into glass jars or pots, and when cold cover it over as before directed.

STRAWBERRIES STEWED FOR TARTS.

One pound of sugar ; half a pint of water ; whites of one or two eggs ; one quart of strawberries.

Make a syrup with a pound of loaf sugar and a quarter of a pint of water ; add the whites of one or two eggs ; let it boil, and skim it until only a foam rises, then put in a quart of strawberries free from the stems. Let them boil till they look clear, and the syrup is quite thick, when they will be fit to use.

RASPBERRY JAM.

One pound of fruit ; one pound of sugar.

To every pound of raspberries use the same weight of sugar, but always boil the fruit well before you add the sugar to it, as that will make it a better colour. Put the fruit in a preserving-pan, mashing it well with a long wooden spoon. After boiling it a few minutes, add the same quantity of sugar as fruit, boiling it half an hour, keeping it well stirred. When done and sufficiently reduced, fill the jars, and when cold, cover them over with white paper moistened with white of eggs.

RASPBERRY JELLY.

To four pounds of raspberry juice allow three pounds and a half of loaf sugar.

Put the raspberries on a slow fire to simmer for a few minutes, pressing them lightly with a wooden spoon; strain clear, and weigh the juice. Then put it into a preserving-pan lined with china, and set it over a quick fire to boil for nearly twenty-minutes; then stir into it the sugar broken into small pieces; and when it is thoroughly dissolved, place it again over the fire, and boil it very quickly for a quarter of an hour. Skim it well, and keep it constantly stirred all the time it is boiling. Pour it into glass or stone pots, and when cold, cover it, and set it in a cool place.

TO PRESERVE GREENGAGES.

To three pounds of greengages allow three pounds of sugar.

Prick the plums with a fine needle, to prevent their breaking, put them into a preserving-pan with only sufficient water to cover them, and set them over a gentle fire until the water simmers; then take them out and set them on a sieve to drain; add to the water in which the plums were boiled the above quantity of pounded sugar, boil it quickly, skimming it as the scum rises, until the syrup sticks to the spoon. Then put in the greengages, and let them boil until the sugar bubbles, then pour the whole into a basin, and let it stand until the next day. Drain the syrup from the fruit, boil it up quickly, and pour it over the plums—repeat this for four days, then boil the fruit in it for five or six minutes, put them into jars, pour the syrup over them, and cover them over with brandy papers. The kernels must be blanched and boiled with the fruit.

TO PRESERVE AND DRY GREENGAGES.

Two pounds of greengages ; two pounds of loaf sugar ; half a pint of water.

Take two pounds of greengages before they are quite ripe, with the stalks left on. Boil the sugar and water to a thick rich syrup in a stew-pan lined with china. Put in the greengages, boil them for ten or twelve minutes, and then drain them on a sieve until the next day. Then boil up the syrup, put in the fruit, boil it for a few minutes, and again drain it ; repeat this for a week, and then drain and place the fruit on the reversed side of a sieve in a cool oven to dry. Place them when done in boxes, with paper between each layer of plums, and set them in a cool, dry place.

Put a cut paper over the fruit, under the lid of the box.

TO BRANDY GREENGAGES.

Half a pound of loaf sugar to every pound of fruit ; an equal measure of syrup and pale brandy.

Make a syrup of half a pound of sugar for each pound of greengages, with half a teacupful of water for each pound of sugar. When boiling hot, pour it over the plums, let them remain for a day or two ; boil them in the syrup until they are clear ; very slowly that they may not break ; then take them out very carefully with a skimmer, boil the syrup fast for a few minutes, skim it, let it cool and settle, then mix with it an equal measure of pale brandy, and pour it over the greengages ; put them into glass jars, and cover them well over, first with a piece of tissue-paper, moistened with a little sugar boiled in water, and then a piece of thick paper.

RHUBARB MARMALADE.

To one pound of loaf sugar one pound and a half of

rhubarb stalks ; peel of half a large lemon ; a quarter of an ounce of bitter almonds.

Cut the rhubarb stalks into pieces about two inches long and put them into a preserving pan with the loaf sugar broken small, the peel of the lemon cut thin, and the almonds blanchd and divided. Boil the whole well together, put it into pots, and cover it as directed for other preserves.

RHUBARB AND ORANGE PRESERVE.

Six oranges ; one quart of rhubarb ; one pound and a half of loaf sugar.

Peel the oranges carefully, take away the white rind and the pips, slice the pulps into a stew-pan, with the peel cut very small, add one quart of rhubarb cut very fine, and from a pound to a pound and a half of loaf sugar. Boil the whole down in the way usual with all preserves.

PEACH PRESERVE.

One pound of sugar to three pounds of peaches ; a quarter of a pint of water to each pound of sugar ; white of one egg to every four pounds.

Pare and cut in halves some ripe peaches, and dry them in a hot sun, or warm oven for two days ; then weigh them and make a syrup of a pound of sugar for three pounds of fruit. Put a teacupful of water to each pound of sugar, and the white of an egg to four pounds. Stir it until it is dissolved, then set it over the fire, boil and skim it until only a light scum rises, then put in the peaches, and let them boil gently until the syrup is thick and clear. Put in the kernels blanchd, and when cold, put a piece of paper to fit the inside of the pots, or jar, dipped in thick sugar syrup, over the top of the preserve, and close it over securely with tissue paper moistened with the white of an egg.

TO PRESERVE PEACHES.

Peached brandy; quarter of a pint of water to each pound of sugar for the syrup.

Make a strong syrup, which boil and skim well. Have ready some fine peaches, gathered before they are *over* ripe; rub the lint off them carefully with a cloth, then take a needle and run it down the seam of each peach to the depth of the skin, and place them in a jar, covering them with good brandy, and let them remain two hours; then take them out and put them into a preserving-pan, so that each may lie *singly*. Pour the syrup over them, and boil them until they look clear, but be careful not to break them. Remove the peaches with a spoon into glasses, and when the syrup is cold, mix it with the brandy, and pour it on the peaches. The glasses must be well tied down with a bladder, and the air carefully excluded, or the peaches will turn black.

PEACH MARMALADE.

Three-quarters of a pound of sugar to each pound of fruit; a quarter of a pint of water to every pound of sugar.

Peel, stone, and cut small some ripe peaches, weigh three-quarters of a pound of sugar to each pound of cut fruit, and a quarter of a pint of water to each pound of sugar; set it over the fire; when it boils, skim it clear; then put in the peaches, let them boil fast; then mash them smooth, and let them boil until the whole is a jellied mass, and very thick; put it into jam-pots, and when cold cover it closely over.

TO PRESERVE PLUMS.

To every pound of fruit allow three-quarters of a pound of sugar.

Divide the plums, take out the stones, and put the fruit

on a dish with pounded sugar strewed over ; the next day put them into a preserving-pan, and let them simmer gently by the side of the fire for about thirty minutes, then boil them quickly, removing the scum as it rises, and keep them constantly stirred, or the jam will stick to the bottom of the pan. Crack the stones, and add the kernels to the preserve when it boils.

TO PRESERVE PLUMS FOR DESSERT.

To every pound of sugar a teacupful of water ; plums.

Gather the plums before they are quite ripe ; slightly prick them, and put them into a stew-pan with sufficient cold water to cover them, set them over a slow fire, and when on the point of boiling take them out carefully and put them into a stew-pan with the syrup, previously made with the above proportions of sugar and water, boil them from a quarter of an hour to twenty minutes, skimming them frequently ; then set them by until the next day. Add a small quantity of sugar, boiled almost to candy, to the syrup and plums, put all in a wide-mouthed jar, and set it in a cool oven for two nights ; then drain the syrup from the plums, sprinkle pounded sugar over them, and dry them in a cool oven.

VEGETABLE MARROW PRESERVE.

To every pound of vegetable marrows allow one pound of loaf sugar, one lemon, one ounce dried ginger, and half a glass of whisky.

Peel and slice the marrows, pour over them a syrup made of brown sugar and boiling water, and let them stand for two or three days ; then make a syrup of one pound of loaf sugar, the juice and peel of one lemon, an ounce of dried ginger, and as little water as is necessary to make it into a syrup. When boiling, put in the mar-

rows, having previously drained them. Let them simmer for twenty minutes, then pour in half a glass of whisky for every pound of vegetable and sugar, and boil it until quite clear—which ought to be soon after the spirit is thrown in—put them when done into pots covered closely over.

PRESERVED PUMPKIN.

Allow one pound of loaf sugar to every pound of pumpkin; juice of two large lemons; peel of one.

Pare off the rind and pick out the seeds from a very fresh pumpkin, cut it into slices, and put it into a deep pie-dish with the sugar pounded and put between each layer; squeeze the lemon juice from two large or three small lemons, strain it over the slices, and let them remain in it for two days; then put them into a preserving-pan with a quarter of a pint of water to every pound and a half of crushed sugar, and the peel of a large lemon cut very thin. Let it boil until the slices are tender; then put it into a deep bowl, and let it stand covered over for five or six days. Put the pumpkins into pots, boil and skim the syrup until it is very thick and rich, and pour it over the preserve. When cold, cover it with brandy papers and tie it closely down with thick brown paper, or white paper moistened with egg.

BLACKBERRY JAM.

To every quart of blackberries allow a pound of loaf sugar and a wine-glass of brandy.

Crush a quart of fully ripe blackberries with a pound of the best loaf sugar pounded very fine, put it into a preserving-pan, and set it over a gentle fire until thick, add a glass of brandy, and stir it again over the fire for about a quarter of an hour; then put it into pots, and when cold tie them over.

BARBERRY JAM.

Three pounds of sugar to three pounds of barberries.

Pick the fruit from the stalks, and put them into a jar with their weight of pounded loaf sugar, set the jar in a deep saucepan of boiling water until the sugar is dissolved and the barberries quite soft; then let them stand all night. The next day put them into a preserving-pan and boil them for a quarter of an hour or twenty minutes; then put them into pots, tie them over, and set them in a dry place.

TO PRESERVE BARBERRIES IN BUNCHES.

Barberries; to every pint of juice allow a pound and a half of loaf sugar, and to every pound of sugar half a pound of barberries in bunches.

Select the finest barberries, taking the largest bunches to preserve whole. Pick the rest from the stalks, and put them into a preserving-pan, with sufficient water to make a syrup for the bunches; boil them till they are soft, then strain them through a hair sieve, and to every pint of juice put a pound and a half of pounded sugar. Boil and skim it well, and to every pint of syrup put half a pound of barberries, tied in bunches. Boil them till they look very clear, then put them into pots or glasses, and when cold, tie them down with paper dipped in brandy.

BLACK CURRANT JAM.

To every pound of currants allow three-quarters of a pound of sugar.

Gather the currants when they are thoroughly ripe and dry, and pick them from the stalks. Bruise them lightly in a large bowl, and to every pound of fruit put three-quarters of a pound of finely-beaten loaf sugar; put sugar

and fruit into a preserving-pan, and boil them from three-quarters to one hour, skimming as the scum rises, and stirring constantly; then put the jam into pots, cover them with brandy paper, and tie them closely over.

BLACK CURRANT JELLY.

To every five quarts of currants, allow rather more than half a pint of water; to every pint of juice one pound of loaf sugar.

Gather the currants when ripe on a dry day, strip them from the stalks, and put them into an earthen pan, or jar, and to every five quarts allow the above proportion of water; tie the pan over, and set it in the oven for an hour and a quarter; then squeeze out the juice through a coarse cloth, and to every pint of juice put a pound of loaf sugar, broken into pieces, boil it for three-quarters of an hour, skimming it well; then pour it into small pots, and when cold, put brandy papers over them, and tie them closely over.

RED CURRANT JELLY.

To one quart of currant juice, one pound of powdered lump sugar.

Pick the currants from the stalks into a broad earthenware pan. To about one gallon of the picked currants put half a pound of sifted lump sugar. Put the sugar over the picked currants the day before you make the jelly. Set the currants over a slow fire to simmer gently for about twenty minutes; the slower they simmer the greater quantity of juice they will discharge. There should be an equal quantity of red and white currants. When all the juice is discharged, strain it through a hair sieve, and then through a jelly-bag while quite hot. Now to each quart of juice put one pound of powdered loaf

sugar. Put it into a preserving-pan, and set it over a quick stove to boil for twenty minutes. If any scum rises, skim it off. When done, put it into small white pots or little glasses, and cover it with brandied paper. Tie down.

RED CURRANT JAM.

Three-quarters of a pound of loaf sugar to every pound of currants.

Pick the stalks from the currants when they are quite ripe and dry, put them into a preserving-pan with three-quarters of a pound of loaf sugar broken into small pieces to every pound of fruit. Bring it gradually to a boil, and then let it simmer for three-quarters of an hour or one hour, removing the scum as it rises, and stirring it constantly. When done, put it into pots with brandy paper over them, and tie them closely over.

WHITE CURRANT JELLY.

White currants; to every pint of juice three-quarters of a pound of loaf sugar.

Pick the currants when quite ripe and dry, put them into a stone jar, place the jar in a deep saucepan of boiling water, and let it simmer for nearly an hour. Then strain the fruit carefully through a fine cloth without pressing them too much, and put the juice with the sugar into a preserving-pan. Let it simmer slowly until clear and well set, and keep it constantly stirred all the time, carefully removing the scum as it rises, or the jelly will not be clear. Pour it into pots, cover it over, and keep it in a dry place.

LEMON STORE.

A quarter of a pound of fresh butter; one pound of beaten sugar; six eggs; three large lemons.

Put into a clean saucepan the fresh butter, sugar

beaten to a powder, the yolks of six eggs, and the whites of four, the grated peel of two large lemons, and the juice of three. Keep the whole stirred over a gentle fire until it is as thick as cream. When it is cold pour it into jars. This makes a nice substitute for preserve in small tarts.

TO PRESERVE LEMONS WHOLE.

Lemon ; sugar ; and vine leaves.

Pare the lemons very thin, then cut a hole at the top the size of a shilling, and take out all the pulp and skin. Rub them with salt, and put them into spring water as you do them, which will prevent them from turning black. Let them lie in it five or six days, and then boil them in fresh salt and water fifteen minutes. Have ready made a thin syrup of a quart of water and a pound of loaf sugar. Boil them in it for five minutes once a day for four or five days, and then put them into jars. Let them stand for six or eight weeks, as it will make them clear and plump. Then take them out of the syrup. Make a fresh syrup of double-refined sugar with only sufficient water to moisten it, boil and skim it, then put in the lemons, and boil them slowly until they are clear. Put them into small jars with brandy paper over them, and tie them closely over.

LEMON MARMALADE.

To one pound of lemons, one pint of water ; to one pound of fruit, two pounds of loaf sugar.

To every pound of fruit put one pint of water, and boil it for two hours ; change the water and add the same quantity of boiling water. Then cut the lemons in small thin slices, taking care to extract all the pips. To every pound of fruit then add two pounds of loaf sugar. Put the sugar on in the stew-pan, and add to it half a pint of water to every pound of sugar. When the sugar is quite dissolved add the fruit, and boil it half an hour.

TO PRESERVE ORANGES WHOLE.

Some large oranges ; to every pound of oranges allow two pounds of loaf sugar, and *one* pint of spring water.

Procure some of the largest and clearest oranges, cut a small hole at the stalk end and scoop out the pulp very clean ; tie them singly in muslin, and lay them *two days* in spring water, changing the water *twice* a day. Boil them in the muslin until they are tender, be careful to keep them covered with water. Before you scoop the oranges weigh them, and to every pound add two pounds of loaf sugar pounded, and a pint of spring water. Boil the sugar and water with the orange juice to a syrup, skim it well, and let it stand till cold. Take the oranges out of the muslin and put them into the syrup, then put them over a slow fire, boil them till they are *clear*, and put them by till they are cold. Drain the oranges out of their syrup, and if quite *tender* put them into a small stone jar the size of the orange, and pour the syrup over them. Then put brandy papers and tie covers over them.

ORANGE MARMALADE.

Six pounds of oranges ; eight pounds of loaf sugar.

Take six pounds of oranges ; cut the peel so as to make it peel off in four pieces. Put all the peels on the fire in a preserving-pan, with a large quantity of water, and boil them for two hours, then cut them in very thin slices. While they are boiling, press the inside of the oranges through a splinter sieve, narrow enough to prevent the seeds and skin from going through. When this is done, and the peels cut into the thinnest shreds, put the whole on the fire in a copper or brass pan, with eight pounds of loaf sugar broken small. Boil it all together for ten minutes, it may then be taken off the fire and put into preserving jars.

TRANSPARENT MARMALADE.

To every pound of fruit allow one pound and a half of double-refined sugar.

Cut some very pale oranges into quarters, take out the pulp, and pick out the seeds. Put the peels into a little salt and water, and let them stand all night. Then boil them in a large quantity of spring water till they are tender, cut them in *very* thin slices and put to the pulp. To every pound of marmalade add a pound and a half of double-refined sugar finely beaten, and boil together gently for twenty minutes; but if not clear and transparent enough in that time, boil eight or ten minutes longer, keep stirring gently all the time, and take care you do not break the slices. When it is cold, put it into sweetmeat glasses or into pots, and tie them down with brandy paper, and a cover of thick paper over them.

Grate the outside of the oranges off. Squeeze the pulps through a sieve, using about a gill of water to four pounds of fruit. Put it on to boil with the sugar (one pound of sugar to one pound of oranges) and the gratings. Boil till you find the gratings getting soft, *i. e.*, for about half an hour.

You may add the juice, pulp, and peel of one lemon, if you please.

MARMALADE WITH CHIPS.

To one pound of oranges two pints of water and two pounds of sugar; two lemons to six pounds of oranges.

Peel the oranges and cut the peel into thin chips, bruise the pulps and juice together, but keep out the seeds. Put the whole into a stew-pan, and boil it for three hours and a half. Then *add* the sugar, and boil it for half an hour longer on a regular slow fire.

TO PRESERVE MULBERRIES.

Three pounds of mulberries ; three pounds and three-quarters of sugar to a pint and a half of juice.

Put about half a pound of mulberries into a preserving-pan, with a gill of water to prevent burning, and set it over a slow fire to simmer until all the juice is extracted. Then strain it through a fine sieve, and add three pounds and three-quarters of sugar to every pint and a half of juice. Put the sugar pounded into the preserving-pan and pour over it the strained juice, boil it up, and skim it well. Then add three pounds of ripe mulberries, and let them stand in the syrup until warm, then boil them slowly for about a quarter of an hour, and turn them carefully out into a china bowl until the next day. Repeat the boiling for the same time until the syrup is thick, and will jelly when cold. The fruit may then be put into pots, and covered closely over ; care must be taken not to break the mulberries when boiling.

TO PRESERVE CHERRIES.

One pound of sugar to every pound of cherries ; and three tablespoonfuls of red currant juice.

Lay some pounded sugar at the bottom of the preserving-pan, and place some cherries on it, then another layer of sugar, then of cherries, repeating this until all are in, leaving out a little of the sugar to strew in as they boil ; add three spoonfuls of currant juice to each pound of fruit, and set it over a clear fire. Boil them quickly, *shaking* them round frequently to prevent their burning, but do not stir them. Take off the scum as it rises, and when the syrup is thick and they look clear, put them into pots, and when cold, cover them over.

TO BOTTLE CHERRIES.

Cherries ; three ounces of sugar to each bottle.

Have ready some wide-mouthed bottles quite clean and

dry ; *cut* each cherry from the stalk into the bottle, be sure *not* to *pull* them off. To every bottle of cherries put three ounces of powdered sugar, then tie them tightly over with bladder. After drawing the bread leave the oven door open. About nine o'clock at night put in the bottles and close the oven door. Take them out the first thing in the morning, and put them in a dry place for use.

TO DRY CHERRIES.

Seven pounds of cherries ; two pounds of loaf sugar.

Stone seven pounds of cherries, put a layer of them at the bottom of a stew-pan, cover it with a layer of the best white sugar pounded, then put in another layer of cherries ; continue putting the fruit and sugar in layers till your ingredients are all in the stew-pan. Let them stand all night. The next day set the stew-pan over a *charcoal* fire, and scald the fruit, but take great care not to let it boil. Repeat this for four following days. Then lift the cherries out of the syrup one by one, lay them on earthenware dishes, and dry them in the sun. Should the weather be wet or gloomy, they can be dried in a very slow oven. But they are best sun-dried.

TO DRY CHERRIES WITH THEIR LEAVES AND STALKS.

A little vinegar ; syrup of sugar and water.

Take some large cherries with a little stalk and a leaf or two on, dip the *leaves* and *stalk* in a little boiling vinegar, stick the sprig upright in a sieve till they are dry ; in the meantime make a strong syrup with double-refined sugar, and dip the cherries, stalks, and leaves into it, and let them just scald ; take them out and lay them on a sieve, and boil the syrup to candy height ; then dip the cherries, stalks, and leaves all in ; then stand the branches in sieves and dry them in a slow oven. or before the fire.

TO PRESERVE CUCUMBERS.

Some cucumbers ; salt and water ; a syrup of a quarter of a pound of sugar to a pint of water ; two ounces of whole ginger.

Gather large and small cucumbers *when dry*, with the stalks and flowers on, put them into a stone jar with some salt and water, cover them with vine leaves, set them on the hob by the fire for a fortnight till they turn quite yellow ; strain the leaves and salt and water from them ; put the cucumbers into a bell metal skillet with the same salt and water, set them over the fire covered with cabbage leaves till they turn green. When very green and clear take them off and drain them from the salt and water, changing them twice a day for two days, then dry them in a cloth, split them, and take out the seeds. Have ready a thin syrup of sugar, allowing a quarter of a pound to a pint of water, with two ounces of whole ginger. When cold, pour it on the cucumbers. Warm up the syrup every day twice for three or four days, and pour it on them quite cold, then tie them over for use.

TO PRESERVE PEARS.

Three quarters of a pound of loaf sugar to each pound of pears ; peel of a lemon.

Weigh the pears when pared, and put three-quarters of a pound of loaf sugar to a pound of fruit ; add the peel of a small lemon cut very thin, and just water enough at the bottom of the stew-pan to prevent the fruit burning ; stew it *gently* for six or seven hours, and it will keep good for three months. A few drops of cochineal may be added, which will improve the colour, and the pears may be served in a glass dish or to garnish rice.

TO PRESERVE PEARS (ANOTHER).

To every pound of fruit rather more than half a pint of water, and one pound of sugar.

Pare some pears very thin, and simmer them in just sufficient water to cover them until they are tender, but do not allow them to break. Boil and skim the sugar and water for five or six minutes, skimming it clear, then put in the pears, previously drained from the water, and simmer them in the syrup for about five minutes ; repeat the simmering for three or four days (taking care that the pears do not break) until they are clear, then drain and dry them in the sun, or put them in a cool oven for a very short time. They may then be kept in the syrup and dried when wanted, which makes them more moist and rich.

APPLE JAM.

To every pound of apples after being pared, three-quarters of a pound of loaf sugar ; juice of one small lemon, and the peel of one large one grated.

Pare and core the apples, cut them into very thin slices, and put them into a stone jar ; set the jar in a deep saucepan of boiling water, and let the apples stew for about two hours ; then put them into a preserving-pan, with the sugar pounded, and the juice and the grated peel of the lemon. Simmer the whole over a clear fire for about half an hour ; after it begins to simmer all over carefully remove the scum as it rises, and when done, put the preserve into pots. When cold cover them with paper dipped into white of egg, and stretched over the top, with a piece of oiled paper next the jam.

APPLE MARMALADE.

One peck of apples ; one gallon of water to every quart of pulp ; one pound of loaf sugar.

Take a peck of apples full grown, but not the least ripe, of all or any sort ; quarter them and take out the cores, but do not pare them, put them into a preserving-pan with one gallon of water, and let them boil moderately until you think the pulp will run, or suffer itself to be

squeezed through a cheese cloth, only leaving the peels behind. Then to each quart of pulp add one pound, *good weight*, of loaf sugar, either broken in small pieces or pounded, and boil it all together for half an hour and ten minutes, keeping it stirred. Then put it into pots, the larger the better, as it keeps longer in a large body.

APPLE GINGER.

Two pounds of apples ; one pint and a half of water ; two pounds of loaf sugar ; and a little concentrated ginger.

Put into a preserving-pan two pounds of loaf sugar pounded fine, and about a pint and a half of water ; boil and skim it well, and then add the concentrated ginger ; pare, core, and divide some *golden pippins*, and put them into a preserving-pan with the syrup. Boil them quickly until they are very clear, then lay them carefully on a dish, put the syrup into a jar, and when cold put in the slices of apples, and tie closely over to exclude the air. This preserve can only be made of golden pippins.

NORMANDY PIPPINS.

One pound of pippins ; one quart of water ; half a pound of loaf sugar ; one large lemon ; one glass of wine.

Soak a pound of pippins in cold water for four hours, or until they are twice their size ; then pour off the water they have not absorbed, and mix with a large cupful of the strained water half a pound of loaf sugar, and the peel of the lemon cut thin. Boil the sugar and water to a syrup, pour in a glass of white wine, put in the pippins, and set them over a clear fire to simmer until they are tender, but not broken. When nearly done, squeeze in the juice of a lemon, take the fruit out, and send to table with the peel of the lemon laid on each pippin.

TOMATOES PRESERVED.

One pound of sugar to every pound of tomatoes ; and a quarter of a pint of water to each pound ; two lemons.

Take the small plum-shaped yellow or red tomatoes, pour boiling water over them, and peel off the skins. Make the syrup of an equal weight of sugar and a quarter of a pint of water to each pound ; set it over the fire. When the sugar is dissolved and boiling hot, put in the tomatoes, let them boil very gently, and stir in two lemons boiled in water until the peels are tender, and cut into very thin slices ; let it boil until the fruit is clear throughout, and the syrup rich. Then place the tomatoes on flat dishes, and set them to become cold. Boil the syrup until very rich and thick, and then set it to cool and settle. Put the tomatoes into jars or pots, pour the syrup over them free from any sediment, or strain it through muslin. Cover them over as directed, and keep them in a dry place.

TO PRESERVE CRABS.

One quart of water ; two pounds and a quarter of loaf sugar ; one small lemon ; crab apples.

Put two pounds of loaf sugar into a preserving-pan with the peel of a small lemon and a quart of water, boil it until it become a thin syrup. Take some fine red crab apples with their stalks on, just prick them with a needle, and put them into the syrup. When you see the skins begin to crack, take them carefully out and drain them separately on a dish ; add the remainder of the sugar to the syrup, and again boil it up. Put the crabs into wide-mouthed bottles or jars. When the syrup is cool pour it over them, and tie the jars tightly over.

TO PRESERVE MELONS.

One or two melons ; two lemons ; one pound of sugar to each pint of water for the syrup ; a quarter of a pound of white sugar.

After scraping off the thin skin of the melons, scoop out the seeds at the end by making a small hole at the stem ; put them into water, and let them remain all night ; then put them into a preserving-pan with about four or five ounces of loaf sugar and sufficient water to cover them, cover the pan, and set over a slow fire for half an hour. Repeat this for three days, never allowing it to *boil*. Make a thin syrup with a pound of loaf sugar to each half pint of water, drain the melons, and put them into the syrup, set them over the fire for half an hour covered close, and repeat this as before for three days. Put the melons into jars, boil the syrup with the peel of a lemon cut very thin, and the strained juice of two, until it is very rich, then pour it over the preserves, and when cold, cover them.

PINEAPPLE PRESERVE.

One pound of white sugar for each pound of fruit.

Twist off the top and bottom, and pare off the rough outside of one or more pineapples, then weigh and cut them in slices ; to each pound of fruit put a teacupful of water. Put the slices into a preserving-pan, cover it, and set it over the fire to boil gently until they are tender and clear, then take them from the water with a skimmer, or by placing a fork in the centre of each slice. Add to the water a pound of sugar to each pound of fruit, stir it until it is dissolved, then put in the slices of pine, cover the pan, and let them boil gently until transparent through, then take them out, let them cool, and put them into glass jars. Let the syrup simmer gently until it is thick and rich, and when nearly cold pour it over the fruit. The next day secure the jars by putting closely-fitting corks in the top, and dip them in melted sealing wax. Put them away in a cool dark place until the cold weather, or put a tissue paper wet with melted sugar over the top, and a closely-fitting tin over it.

TO BOTTLE GOOSEBERRIES.

For this purpose the gooseberries must be large and full grown, but quite green. Top and tail them, and put them into wide-mouthed bottles as far up as the beginning of the neck. Cover the bottom of a large boiler or kettle with saw-dust or straw. Stand the bottles of gooseberries (slightly corked) upright in the boiler, and pour round them cold water to each, as far up as the fruit. Put a brisk fire under the boiler, and when the water boils up, instantly take out the bottles and fill them up to the mouth with boiling water, which you must have ready in a tea-kettle. Cork them again slightly, and when quite cold put in the corks very tight and seal them. Lay the bottles on their sides in a box of dry sand, and turn them every day for four or five weeks. If properly managed, the gooseberries will keep a year, and may be used at any time, by stewing them with sugar.

You may bottle damsons in the same manner; also grapes.

RHUBARB JAM.

Peel the rhubarb stalks and cut them into small square pieces. Then weigh them, and to each pound allow three-quarters of a pound of powdered loaf-sugar. Put the sugar and the rhubarb into a large, deep, white pan, in alternate layers, the top layer to be of sugar—cover it, and let it stand all night. In the morning, put it into a preserving kettle, and boil it slowly till the whole is dissolved into a thick mass, stirring it frequently, and skimming it before every stirring. Put it warm into glass jars, and tie it up with brandy paper.

APPLE JELLY.

Take twenty large, ripe, juicy pippins. Pare, core, and chop them to pieces. Put them into a jar with the yellow rind of four lemons, grated off with a grater. Cover the

jar closely, and set it into a pot of hot water. Keep the water boiling hard all round it till the apples are dissolved. Then strain them through a jelly-bag, and mix with the liquid the juice of the lemons. To each pint of the mixed juice allow a pound of loaf-sugar. Put them into a porcelain kettle, and when the sugar is melted, set it on the fire, and boil and skim it for about twenty minutes, or till it becomes a thick jelly. Put it into tumblers, and cover it with double tissue paper nicely fitted to the inside of the top.

The red or Siberian crab apple makes a delicious jelly, prepared in the above manner.

APPLE BUTTER.

Fill a very large kettle with cider, and boil it till reduced to one-half the original quantity. Then have ready some fine juicy apples, pared, cored, and quartered; and put as many into the kettle as can be kept moist by the cider. Stir it frequently, and when the apples are stewed quite soft, take them out with a skimmer that has holes in it, and put them into a tub. Then add more apples to the cider, and stew them soft in the same manner, stirring them nearly all the time with a stick. Have at hand some more cider ready boiled, to thin the apple butter in case you should find it too thick in the kettle.

If you make a large quantity (and it is not worth while to prepare apple butter on a small scale), it will take a day to stew the apples. At night leave them to cool in the tubs (which must be covered with cloths), and finish next day by boiling the apple and cider again till the consistence is that of soft marmalade, and the colour a very dark brown.

Twenty minutes or half an hour before you finally take it from the fire, add powdered cinnamon, cloves, and nutmeg to your taste. If the spice is boiled too long it will lose its flavour.

When it is cold, put it into stone jars and cover it closely. If it has been well made, and sufficiently boiled, it will keep a year or more.

It must not be boiled in a brass or bell-metal kettle, on account of the verdigris which the acid will collect in it, and which will render the apple butter extremely unwholesome, not to say poisonous.

TO BOTTLE FRESH FRUIT.

Fresh fruit, such as currants, raspberries, cherries, gooseberries, plums of all kinds, damsons, &c.; wide-mouthed glass bottles, new corks to fit them tightly.

Let the fruit be full grown, but not too ripe, and gathered in dry weather. Pick it off the stalks without bruising or breaking the skin, and reject any that is at all blemished; if gathered in the damp, or if the skins are cut at all, the fruit will mold. Have ready some *perfectly dry* glass bottles, and some nice *new* soft corks or bungs; burn a match in each bottle, to exhaust the air, and quickly place the fruit in to be preserved; gently cork the bottles, and put them into a very *cool* oven, where let them remain until the fruit has shrunk away a fourth part. Then take the bottles out; *do not open them*, but immediately beat the corks in tight, cut off the tops, and cover them with melted resin. If kept in a dry place, the fruit will remain good for months; and on this principally depends the success of the preparation; for if stored away in a place that is the least damp, the fruit will soon spoil.

TO BOTTLE FRESH FRUIT (ANOTHER).

Any kind of fresh fruit, such as currants, cherries, gooseberries, all kinds of plums, &c.; wide-mouthed glass bottles, new corks to fit them tightly.

The fruit must be full-grown, not too ripe, and gathered on a fine day. Let it be carefully picked and put into the bottles which must be clean and perfectly dry. Tie over

the tops of the bottles pieces of bladder ; stand the bottles in a large pot, copper or boiler, with cold water to reach to their necks ; kindle a fire under, let the water boil, and as the bladders begin to rise and puff, prick them. As soon as the water boils, extinguish the fire, and let the bottles remain where they are, to become cold. The next day remove the bladders, and strew over the fruit a thick layer of pounded sugar ; fit the bottles with corks, and let its cork lie close at hand to its own bottle. Hold for a few moments, in the neck of the bottle, two or three lighted matches, and when they have filled the bottle-neck with gas, and before they go out, remove them very quickly ; instantly cork the bottle closely, and dip it in bottle cement.

TO BOTTLE FRESH FRUIT WITH SUGAR.

Any kind of fresh fruit ; to each quart bottle allow $\frac{1}{4}$ lb. of pounded sugar.

Let the fruit be gathered in dry weather. Pick it carefully, and drop it into *clean* and *very dry* quart glass bottles, sprinkling over it the above proportion of pounded sugar to each quart. Put the corks in the bottles, and place them in a copper of cold water up to their necks, with small hay-wisps round them, to prevent the bottles from knocking together. Light the fire under, bring the water gradually to boil, and let it simmer gently until the fruit in the bottles is reduced nearly one-third. Extinguish the fire, *and let the bottles remain in the water until it is perfectly cold* ; then take them out, make the corks secure, and cover them with melted resin or wax.

JARS AND BOTTLES.

In every city and town in America the air-tight glass jar can be had at a moderate price. It does away with a great deal of labour and annoyance, and answers the purpose better, if anything, than the old plan.

MILK AND CHEESE.

TO KEEP MILK AND CREAM IN HOT WEATHER.

In hot weather, when it is difficult to preserve milk from becoming sour and spoiling the cream, it may be kept perfectly sweet by scalding the new milk very gently, without boiling, and setting it by in the earthen dish or pan that it is done in. Cream already skimmed may be kept twenty-four hours if scalded without sugar ; and by adding to it as much powdered lump sugar as shall make it pretty sweet will be good for two days, keeping it cool. Or milk may be preserved fresh in warm weather by placing the jug which contains it in ice, or very cold water.

ROLLED BUTTER.

Well wash the interior of the mould with cold water, and at all times the greatest care must be taken that they are kept delicately clean. Press the butter into the mould, after which it must be open and the shape carefully taken out. Serve it in an ornamental glass butter dish, with a little water at the bottom ; but if for luncheon or cheese course it must be placed on a flat glass dish, and garnished with a wreath of curled parsley.

TO FRESHEN SALT BUTTER.

Two or three pounds of salt butter ; one small teaspoonful of fine white sugar ; one large one of salt to each pound of butter.

Take two or three pounds of salt butter, put it into a wooden bowl, pour very cold water over it, and work it with a ladle, gently pressing it until the water is coloured; then drain it off, add more water, and continue to work it, changing the water until it is clear. Mix a small teaspoonful of fine white sugar, and a large one of fine salt together for each pound of butter, and after draining off the water for the last time, strew the mixture over, work it thoroughly in with a ladle by folding and gently pressing the butter; then make it into rolls, and wrap each piece in a separate piece of muslin; or pack it in stone jars, with muslin over it, and a cover to keep out the air. Keep it in a cold dry place.

BUTTER IN HASTE—FROM WINTER CREAM, OR FROM THE MILK OF ONE COW.

Take the milk fresh from the cow; strain it into clean pans. Set it over a gentle fire until it is scalding hot; do not let it boil. Then set it aside. When it is cold skim off the cream; the milk will still be fit for any ordinary use. When you have a sufficient quantity of cream, put it into a clean earthen basin; beat it with a wooden spoon until the butter is made, which will not be long; then take it from the milk and work it with a little cold water. Put a *small* tablespoonful of fine salt to each pound of butter and work it in; a small spoonful of fine white sugar worked in with the salt is also an improvement. Make the butter into a large roll, cover it with muslin, and keep it in a cool place.

TO SCALD CREAM.

To stand, in the winter twenty-four hours; twelve in the summer.

Strain the milk into large shallow pans about three or four inches deep, and let stand twenty-four hours; then place the pan very carefully upon a hot plate, or *slow* fire,

to heat gently, taking care it does *not* boil, or there will be a skim instead of a cream upon the milk. As soon as the cream forms a ring round the pan, and the undulations on the surface look thick, it is done; then remove it from the fire into the dairy, and let it remain for twenty-four hours, or if in cold weather thirty-six; then skim it for use. The butter usually made of cream thus prepared is very firm and good.

TO PREPARE RENNET TO TURN MILK.

Take out the stomach of a calf as soon as killed, and scour it inside and out with salt. After it is cleared of the curds always found in it, let it drain a few hours; then sew it up with two handfuls of salt in it, or stretch it on a stick, well salted; or keep it in the salt wet, and soak a piece for use, which will do over and over again by washing it in fresh water.

TO MAKE CHEESE.

Put the milk into a large tub, warming part of it to a degree of heat equal to new milk; if too hot the cheese will be tough. Put in as much rennet as will turn it, and cover it over. Let it stand till completely turned; then strike the curd down several times with the skimming-dish, and let it separate, still covering it. There are two modes of breaking the curd, and there will be a difference in the taste of the cheese according as either is observed; one is to gather it with the hands very gently towards the side of the tub, letting the whey pass through the fingers till it is cleared, and ladling it off as it collects; the other is to get the whey from it by early breaking the curd. The last method deprives it of many of its oily particles, and is therefore less proper.

Put the vat on a ladder over the tub and fill it with curd by a skimmer, press the curd close with your hand, and add more as it sinks, and it must be finally left two

inches above the edge. Before the vat is filled, the cheese-cloth must be laid at the bottom, and when full, drawn smooth over on all sides.

There are two modes of salting cheese : one by mixing salt in the curd while in the tub after the wey is out ; and the other by putting it into the vat and crumbling the curd all to pieces with it after the first squeezing with the hands has dried it. The first method appears best on some accounts, but not on all, and therefore the custom of the county must direct. Put a board under and over the vat, and place it in the press ; in two hours turn it out, and put a fresh cheese-cloth, press it again for eight or nine hours, then salt it all over, and turn it again in the vat, and let it stand in the press fourteen or sixteen hours, observing to put the cheeses last made, undermost. Before putting them the last time into the vat pare the edges if they do not look smooth. The vat should have holes at the sides and at the bottom to let all the whey pass through. Put on clean boards, and change and scald them.

TO MAKE SAGE CHEESE.

Red sage leaves ; leaves of spinach.

Bruise the tops of some young red sage in a mortar with some leaves of spinach, and squeeze the juice ; mix it with the rennet in the milk, more or less according as you like the color and taste. When the curd has come, break it gently, and put it in with the skimmer till it is pressed two inches above the vat. Press it eight or ten hours, salt it and turn it every day.

AN EXCELLENT CREAM CHEESE.

One quart of good cream.

Put a quart of good cream aside to become sour and very thick, then lay a piece of thin calico inside a small hair

sieve, taking care that the calico comes quite to the top, and rather above it, in order that you may be able to pull out the cheese without any difficulty ; let the sieve stand upon a dish ; pour the cream into the sieve and leave it to drain. Pour away the whey from the dish every morning. In about three days the cheese will be a proper consistency and fit to eat—as thick as butter and very delicious. If the cream will not all go into the sieve *at once* pour it in during the day, as the rest sinks from the whey leaving it.

At *Dieppe* little baskets are sold (heart-shape) for making cream cheeses, and answer the purposes exceedingly well, being very open so that the whey drains quickly through the calico into the dish.

ARTIFICIAL CHEESE.

One gallon of new milk ; two quarts of cream ; six or eight eggs ; six or seven tablespoonfuls of vinegar ; and a little salt.

Boil one gallon of milk with two quarts of cream, add six or eight eggs well beaten, and six or seven large spoonfuls of wine vinegar. Let it simmer until it comes to a tender curd, then tie it in a cheese-cloth, and hang it to drain for several hours, after which, open the cloth, work some salt to the cheese, then lay a cloth in a collander or cheese-hoop, put the curd in, fold the cloth over, and lay a heavy weight upon it for one hour, or longer ; then turn it on a dish and serve.

DRINKS.

TO MAKE TEA.

There is very little art in making good tea ; if the water is boiling, and there is no sparing of the fragrant leaf, the beverage will almost invariably be good. The old-fashioned plan of allowing a teaspoonful to each person, and one over, is still practised. Warm the teapot with boiling water ; let it remain for two or three minutes for the vessel to become thoroughly hot, then pour it away. Put in the tea, pour in from $\frac{1}{2}$ to $\frac{3}{4}$ pint of boiling water, close the lid, and let it stand for the tea to draw from 5 to 10 minutes ; then fill up the pot with water. The tea will be quite spoiled unless made with water that is actually boiling, as the leaves will not open, and the flavour not be extracted from them ; the beverage will consequently be colourless and tasteless,—in fact, nothing but tepid water. Where there is a very large party to make tea for, it is a good plan to have two teapots instead of putting a large quantity of tea into one pot ; the tea, besides, will go farther. When the infusion has been once completed, the addition of fresh tea adds very little to the strength ; so, when more is required, have the pot emptied of the old leaves, scalded, and fresh tea made in the usual manner. Economists say that a few grains of carbonate of soda, added before the boiling water is poured on the tea, assist to draw out the goodness : if the water is very hard, perhaps it is a good plan, as the soda softens it ; but care must be taken to use this ingredient sparingly, as it is liable to give the tea a soapy taste if added in too large a quantity. For mixed tea, the usual proportion is four

spoonfuls of black to one of green; more of the latter when the flavour is very much liked; but strong green tea is highly pernicious, and should never be partaken of too freely.

Two minutes to warm the teapot, 5 to 10 minutes to draw the strength from the tea.

Allow 1 teaspoonful to each person, and one over.

A VERY SIMPLE METHOD OF MAKING COFFEE.

Allow $\frac{1}{2}$ oz., or 1 tablespoonful of coffee to each person; to every oz. allow $\frac{1}{2}$ pint of water.

Have a small iron ring made to fit the top of the coffee-pot inside, and to this ring sew a small muslin bag (the muslin for the purpose must not be too thin). Fit the bag into the pot, pour some boiling water in it, and, when the pot is well warmed, put the ground coffee into the bag; pour over as much boiling water as is required, close the lid, and, when all the water has filtered through, remove the bag, and send the coffee to table. Making it in this manner prevents the necessity of pouring the coffee from one vessel to another, which cools and spoils it. The water should be poured on the coffee gradually, so that the infusion may be stronger; and the bag must be well made, that none of the grounds may escape through the seams, and so make the coffee thick and muddy.

Allow 1 tablespoonful, or $\frac{1}{2}$ oz. to each person.

TO MAKE ESSENCE OF COFFEE.

To every $\frac{1}{4}$ lb. of ground coffee allow 1 small teaspoonful of powdered chicory, 3 small teacupfuls, or 1 pint of water.

Let the coffee be freshly ground, and if possible freshly roasted; put it into a percolater, or filter, with the chicory, and pour *slowly* over it the above proportion of boiling water. When it has all filtered through, warm the coffee sufficiently to bring it to the simmering-point, but

do not allow it to boil ; then filter it a second time, put it into a clean and dry bottle, cork it well, and it will remain good for several days. Two tablespoonfuls of this essence are quite sufficient for a breakfast-cupful of hot milk. This essence will be found particularly useful to those persons who have to rise extremely early ; and having only the milk to make boiling, is very easily and quickly prepared. When the essence is bottled, pour another three teacupfuls of *boiling* water slowly on the grounds, which, when filtered through, will be a very weak coffee. The next time there is essence to be prepared, make this weak coffee boiling, and pour it on the ground coffee instead of plain water ; by this means a better coffee will be obtained. Never throw away the grounds without having made use of them in this manner ; and always cork the bottle well that contains this preparation, until the day that it is wanted for making the fresh essence.

To be filtered once, then brought to the boiling-point, and filtered again.

Allow 2 tablespoonfuls for a breakfast-cupful of hot milk.

TO ROAST COFFEE.

(*A French Recipe.*)

It being an acknowledged fact that French coffee is decidedly superior to that made in America, and as the roasting of the berry is of great importance to the flavour of the preparation, it will be useful and interesting to know how they manage these things in France. In Paris, there are two houses justly celebrated for the flavour of their coffee : *La Maison Corcellet* and *La Maison Royerde Chartres* ; and to obtain this flavour, before roasting they add to every 3 lbs. of coffee a piece of butter the size of a nut, and a dessertspoonful of powdered sugar : it is then roasted in the usual manner. The addition of the butter and sugar develops the flavour and aroma of the berry ; but it must be borne in mind that the quality of the butter must be of the very best description.

AN EXCELLENT SUBSTITUTE FOR MILK OR CREAM IN TEA OR COFFEE.

Allow 1 new-laid egg to every large breakfast-cupful of tea or coffee.

Beat up the whole of the egg in a basin, put it into a teacup (or a portion of it, if the cup be small), and pour over it the tea or coffee very hot. These should be added very gradually, and stirred all the time, to prevent the egg from curdling. In point of nourishment, both these beverages are much improved by this addition.

Allow 1 egg to every large breakfast-cupful of tea or coffee.

TO MAKE CHOCOLATE.

Allow $\frac{1}{2}$ oz. of chocolate to each person ; to every oz. allow $\frac{1}{2}$ pint of water, $\frac{1}{2}$ pint of milk.

Make the milk and water hot ; scrape the chocolate into it, and stir the mixture constantly and quickly until the chocolate is dissolved ; bring it to the boiling-point, stir it well and serve directly with white sugar.

TO MAKE COCOA.

Allow two teaspoonfuls of the prepared cocoa to 1 breakfast-cup ; boiling milk and boiling water.

Put the cocoa into a breakfast-cup, pour over sufficient cold milk to make it into a smooth paste ; then add equal quantities of boiling milk and boiling water, and stir all well together. Care must be taken not to allow the milk to get burnt, as it will entirely spoil the flavour of the preparation. The above directions are usually given for making the prepared cocoa. The rock cocoa, or that bought in a solid piece, should be scraped, and made in the same manner, taking care to rub down all the lumps before the boiling liquid is added.

Two teaspoonfuls of prepared cocoa for 1 breakfast-cup, or $\frac{1}{4}$ oz. of the rock cocoa for the same quantity.

W

EXCELLENT SHERRY.

Thirty pounds of good moist sugar; ten gallons of water; eight quarts of ale; six pounds of raisins; one quart of brandy; one pound of brown sugarcandy; two ounces of isinglass.

Put to thirty pounds of good moist sugar, ten gallons of water. Boil it half an hour, skim it well, and then let it stand till quite cold. Add eight quarts of ale from the ale vat while fermenting, stir it well together, let it remain in the tub till the next day; then put it into the barrel with six pounds of raisins, one quart of brandy, one pound of brown sugarcandy, and two ounces of isinglass. Let it remain three weeks before the barrel is closed, and it must stand twelve months before it is put into bottles.

Boil half an hour.

VERY SUPERIOR ELDER WINE.

Five gallons of ripe elderberries; ten gallons of water; three pounds and a half of moist sugar to every gallon of water and juice; whites of five or six eggs; half a pound of ginger, six lemons.

Boil the five gallons of ripe elderberries in ten quarts of water for a quarter of an hour; then strain them through a hair sieve, not pressing the berries. Measure the liquor into the boiler, and to every gallon add three pounds and a half of moist sugar with the peels of five or six lemons and the strained juice, and let it boil twenty minutes. When scalding hot add the whites of five or six eggs well beaten, stirring the liquor well. When the whole is sufficiently cooled, put some yeast on the top of the cask, or a piece of toasted bread with yeast spread on it. When ready to be bunged up, hang half a pound of bruised ginger tied in a muslin bag in the middle of the cask. Let it remain for two months, and then it will be fit to bottle.

Boil thirty-five minutes.

RAISIN WINE.

Half a hundred of Valencia raisins; ten gallons of soft water.

Take half a hundred of Valencia raisins, pick them from the stalks, and chop them very small, then put them into a tub, and pour over them ten gallons of hot soft water. Let this be strained twice or thrice every day for twelve days successively, then pour the liquor into a cask, make a toast of bread, and while it is hot spread it on each side with yeast, and put it into the vessel. It will be fit to drink in four months.

Let it stand twelve days.

BLACKBERRY WINE.

One pound of sugar to two pounds of blackberry juice; a quarter of a pint of gin or brandy.

Cover a quantity of blackberries with water, and put them into an oven to draw the juice out. Strain them through a sieve and leave them to ferment for fifteen days. Afterwards add a pound of sugar to two quarts of juice, with a quarter of a pint of gin or brandy. When bottled, do not cork it too close.

Time, fifteen days to ferment.

GINGER WINE.

To ten gallons of water add thirty pounds of loaf sugar; boil and skim it for half an hour; when cold add a little yeast, and put it into a cask, adding for every gallon four ounces of bruised ginger, the juice and rind of two lemons, and twelve pounds of raisins chopped very small; stir all this well together for three or four days; when it has done working add ten quarts of good brandy; stop the cask up close; let it stand three months, when it will be ready for bottling.

SUPERIOR GINGER WINE.

One pound of Jamaica ginger ; fifty-six pounds of loaf sugar ; six dozen lemons ; two bottles of brandy ; eighteen gallons of water ; two tablespoonfuls of new yeast.

Take the best Jamaica ginger, slice it very thin, and tie it in a cloth. Boil it with the sugar and the water for three-quarters of an hour, skimming it all the time. Pare the lemons very thin, and pour the boiling liquor over the peels. Let it stand until the next day, then stir in the juice of the lemons, and put it into the cask with the ginger and the yeast. Stir all together, and let it stand till it has done working. Then add the brandy and bung it up close. It will be fit to bottle in three months.

GREEN GOOSEBERRY WINE.

Pick from the stalks and bruise the gooseberries, and to every pound of them add one quart of water ; let it stand three days, stirring twice a day ; then strain it ; and to every gallon of juice put three pounds of loaf-sugar ; barrel it, and to every five gallons of the wine allow a bottle of brandy and a piece of isinglass ; bung the cask, and in six months, if the sweetness is gone off, but longer if not, bottle it.

CHERRY BRANDY.

Pick a stone of black cherries clean from their stalks and bruise them well, then strain the juice through a flannel bag ; pound the stones till they are all broke, and put them into a stone jar ; pour over them brandy enough to cover them, and set it in a pan of water on the fire till it boils, then strain it also through the bag ; pour a little boiling water over the pulp of the fruit ; strain it off, and add to it two pounds of lump sugar ; boil and skim it, and when cold add it to the juice. The juice of two quarts of

raspberries added to it is also an improvement. Make it as strong with brandy as you like, and put the whole into a stone jar; shake it every now and then for three or four days; let it settle four more, when it is fit to rack and bottle, and then for immediate use. Another method is to stone twenty pounds of black cherries, bruise the stones in a mortar, and put them and the cherries into two gallons of the best brandy in an earthen jar; let it stand forty days well covered, then rack it off, and bottle. Morello cherries are also excellent for making cherry brandy.

CURRENT BRANDY.

Gather black currants when the sun is hot; pick them clean from the stalks; put them into a stone jar, and to every six pounds of fruit add a pound of fine sugar pounded and sifted; fill the jar up with brandy; cork it up close for three or four weeks; shake the jar once or twice a-day, then strain and bottle it.

LEMON BRANDY.

Three quarts of brandy; one pound and three-quarters of loaf sugar; peel of six lemons; juice of twelve; one quart of boiling milk.

Put three quarts of brandy into an earthen pan or jug which has a cover; add to it a pound and three-quarters of loaf sugar, the peel of six lemons, cut very thin, the juice of twelve strained, and a quart of boiling milk. Let it steep for eight days, stirring it once a day; then strain it through a flannel bag and bottle it for use.

COLD PUNCH.

Rum and brandy, of each three-quarters of a pint, the peel of six lemons steeped four hours, the juice of one with sherry enough to make it up to a pint; pour all this on one pound of white sugar; add three pints of cold

water and one pint of boiling milk ; the whole to be well mixed, strained through a jelly-bag, bottled, and iced. It keeps well, and is rather the better for it, but may be used the same day.

PUNCH A LA ROMAINE.

Five pounds of the best lump-sugar, two pints of the clearest spring water, the juice of eight oranges and five lemons ; put all together into a stew-pan and simmer till well clarified ; when cold put in an ice-pail, and when well frozen add the whites of six new-laid eggs whisked to a froth ; beat the whole together, and just before it is served add four table-spoonfuls of the best Jamaica rum. This will make a sufficient quantity for ten persons. The juice of the oranges and lemons should be strained through a fine sieve, and it is an improvement if the eggs are added before it is iced.

RUM PUNCH.

One lemon, one glass of rum, thirteen glasses of water, either hot or cold, and sugar to taste ; squeeze the lemon and pare it thin, mix well with the sugar and water, and then add the rum.

PRINCE REGENT'S PUNCH.

Take half a pint of boiling water, to which add the peel of half a lemon cut very thin, and about two ounces of double-refined sugar ; let this stand a few minutes, then put in a bottle of dry champagne and a gill of the best arrack ; mix the whole well together, and ice for an hour before it is required. It should not be taken out of the ice for more than five minutes before it is used, and then should be kept in a cool place.

PUNCH THAT WILL KEEP FOR ANY LENGTH OF TIME.

Peel of ten lemons ; the same of oranges ; three quarts of lemon juice ; five quarts of orange juice ; five gallons of the best rum ; ten gallons of water ; thirty pounds of sugar ; whites of thirty eggs.

Put the peel of the lemons and oranges into the rum, and let them stand four days. Then put the sugar and water into a copper, and when they boil add the whites of the eggs well beaten ; let them all boil a quarter of an hour, and when cold strain it through a sieve, and pour the rum from the lemon and orange peels into the syrup. Then add the lemon and orange juice, which must also be strained through a sieve. Put all into a barrel, and it will be fit for bottling in two months.

This quantity will produce eighteen gallons of punch ; the best cask to use for it is an old rum cask, if to be had.

Time to infuse, four days ; to boil, a quarter of an hour ; to bottle, in two months.

WHISKY PUNCH.

Half a pint of whisky ; one lemon ; one glass of curaçoa ; one pint of water ; two bottles of iced soda-water ; sugar to taste.

Pour half a pint of whisky on the peel of a lemon taken off very thin, and the lemon cut into very thin slices, after the whole of the white part has been carefully taken off ; let it stand an hour. Then add a sufficient quantity of sugar, with a glass of curaçoa, about a pint of water, and two bottles of iced soda-water ; infuse one hour. Mix all well together.

MILK PUNCH.

Two quarts of rum ; peel of twelve lemons ; peel of two Seville oranges ; two quarts of cold spring water ;

one pound of loaf sugar ; one pint of lemon juice ; one nutmeg ; one pint of strong green tea ; a quarter of a pint of maraschino ; one pint of Madeira ; one pint of boiling milk.

Infuse the peels of the lemons and the oranges in the rum for twelve hours, then add the cold spring water, the loaf sugar, lemon juice, and the nutmeg grated, the green tea, maraschino and Madeira. Mix all together and then stir in the new milk boiling hot. Let it stand six hours, then pour it through a jelly bag until it is perfectly clear, and bottle it off for use.

Infuse twelve hours ; to stand six hours.

SHERRY COBBLER.

Half a pint of sherry ; a little mint ; a tablespoonful of sugar ; a *large* quantity of pounded ice ; two slices of lemon ; and a bottle of soda-water ; all mixed together.

MULLED WINE.

Boil any spices you like in water until the flavour is extracted ; add an equal quantity of port wine with sugar, lemon-peel, and nutmeg to taste.

CHRISTMAS BOWL.

Nine spongecakes ; half a pound of macaroons ; one pint of raisin wine ; half a pint of sherry ; two ounces of almonds ; two ounces of powdered sugar-candy ; one pint and a half of custard.

• Break the spongecakes into small pieces, and place in a deep bowl with the macaroons ; add the raisin wine and sherry, leaving them to soak thoroughly ; sweeten with the sugar-candy, and pour over the top a very thick custard. Stick with sliced almonds. Place the bowl on a stand, ornamented with Christmas evergreens.

CUP FROM THE "BLUES."

Four quarts of water; two bottles of cider; one bottle of perry; one pint of sherry; two large glasses of brandy; two of rum-shrub; sweeten to your taste.

Two bottles of champagne improve it very much, and borage put in it is also an improvement.

CLARET CUP.

One bottle of claret; one bottle of soda-water; one glass of brandy or sherry; one strip of cucumber; peel of half a lemon; sugar to your taste; a large lump of ice.

Put all the above ingredients into a silver cup, pass a napkin through one of the handles, that the edge of the cup may be wiped after the contents have been partaken of, and hand it round to each person.

CLARET CUP (ANOTHER).

One bottle of light claret, one glass of brandy, one lemon peeled thin, half a pint of water, a little sugar, a sprig or two of borage, and some slices of cucumber; to be well iced. Another cup, which is very light and good, is, one bottle of claret, one of soda-water, a little sugar, and a slice or two of cucumber with the peel left on.

CHAMPAGNE CUP.

One bottle of champagne; two bottles of soda-water; one glass of brandy; one pound of ice; a sprig of green borage, or two or three slices of cucumber; two ounces of powdered loaf sugar.

Mix all together in a silver cup, and serve as claret cup.

CIDER CUP.

Cut the peel of a lemon very thin; put it into a cupful of boiling water; add a few lumps of sugar, a pint of

sherry, madeira or malaga, and two bottles of cider, a sprig or two of borage, and some cucumber ; to be well iced.

BEER CUP.

A quart of beer or ale, a glass of brandy, a spoonful of brown sugar, some borage and burnet, the peel of a lemon, a little nutmeg, and a few slices of apple.

PORTER CUP.

One quart of porter ; half a pint of sherry ; four slices of lemons ; and a little nutmeg ; all well mixed together and iced.

RECEIPTS FOR GINGER BEER.

To ten gallons of water put twelve and a half pounds of lump-sugar and three-quarters of a pound of ginger, broken in a mortar ; set this on to boil for twenty minutes with the whites of ten eggs, and skim it well during the time ; then pour it into a tub to cool, and add to it the thin rind of twelve lemons ; then cut all the white part off the twelve lemons, slice them, put them into a barrel, and when the beer is cold, pour it over them ; add two spoonfuls of yeast ; let the barrel stand in a cool place, and when the beer has done working put in a little isinglass to clear it ; bung it up, and in a few days it is ready for bottling, and fit to drink in a week afterwards.

GINGER POP.

One pound of loaf-sugar, one ounce of cream of tartar, one ounce of ground ginger, one gallon of boiling water ; mix together ; when nearly cold add one spoonful of yeast ; strain and bottle it ; tie the corks down, and in six hours it is fit for use.

LEMONADE.

Six lemons; one quart of boiling water; one or two ounces of clarified sugar.

Grate the peel of six lemons, pour a quart of boiling water on it; let it stand some time; then add the juice of the lemons (take care not to let the lemon pips fall into the liquid), sweeten it with clarified sugar, and run it through a jelly-bag.

MOCK CHAMPAGNE.

To every quart of grapes, one quart of water; to every gallon of juice, allow three pounds of loaf sugar; half an ounce of isinglass to every ten gallons of wine, and a quart of brandy to every five gallons.

Pick the grapes when full-grown and just beginning to change colour, bruise them in a tub, pour in the water, and let them stand for three days, stirring once each day; then press the fruit through a cloth, let it stand for three or four hours, pour it carefully from any sediment, and add to it the sugar. Barrel it, and put the bung slightly in; at the end of three weeks, or when it has done working, put in the isinglass, previously dissolved in some of the liquor. Stir it for three days once a day, and at the last stirring add the brandy. In three or four days bung it down close, and in six months it should be bottled and the corks tied down, or wired. Work three weeks; let it stand six months.

CREAM SHERBET.

Yolks of six eggs; one dessertspoonful of orange-flower water; two quarts of cream; three-quarters of a pound of loaf sugar.

Put the yolks of six eggs and a dessertspoonful of

orange-flower water into two quarts of cream ; boil it up *once* in a covered stew-pan, then strain it ; add to it three-quarters of a pound of fine loaf sugar, and stir it until it is dissolved. When cold, set it in ice, or freeze it the same as ice cream.

LEMON SHERBET.

A pound and a half of loaf sugar ; one quart of water ; nine lemons.

Dissolve a pound and a half of loaf sugar in a quart of water ; take nine large lemons ; wipe them clean, and cut each in two, squeeze them, so as to extract the juice and the essence from the peel ; stir into it the sugared water, then strain it, and freeze the same as ice cream.

MULBERRY SYRUP.

To each pint of mulberry juice allow one pound of loaf sugar.

Put some ripe mulberries into a jar, cover it over, and set it in a saucepan of water ; let it boil, and as the liquor rises from the mulberries drain it off. To each pint add a pound of loaf sugar. Set it over the fire and boil it to the consistency of cream, skim it well, and when cold, bottle and cork it down.

Time, twenty minutes.

RASPBERRY VINEGAR.

Mash two quarts of raspberries ; put them in a dish, and cover them with white wine vinegar ; let them stand twelve hours or more, then run the juice through a jelly-bag ; to each pint allow two pounds of sugar, which you have previously pounded, melted in a little water, and clarified with the whites of four eggs. When it boils,

skim it well, and add to the juice. Let the whole boil half an hour, and when cold bottle ; cork, seal it over, and keep it in a cool dry place.

EGG FLIP.

Three eggs ; a quarter of a pound of good moist sugar ; a pint and a half of beer.

Beat three whole eggs with a quarter of a pound of good moist sugar ; make a pint and a half of beer very hot, but do not let it boil, then mix it gradually with the beaten eggs and sugar, toss it to and fro from the saucepan into a jug two or three times, grate a little nutmeg on the top, and serve it.

A wineglass of spirits may be added if liked.

COOKERY FOR THE SICK.

ARROWROOT.

Half a pint of milk ; one dessertspoonful of arrowroot ; sugar to taste ; lemon peel.

Take care to get the *very best* arrowroot, as many imitations are sold. Mix a dessertspoonful with a *little* cold water till it is quite smooth. Boil half a pint of milk ; pour it on the arrowroot *while boiling*, stirring it all the time. Add a lump or two of sugar and a little lemon peel.

CHICKEN BROTH.

Take an old fowl ; stew it to pieces with a couple of onions. Season lightly with pepper and salt ; skim and strain it.

PORT WINE JELLY.

One bottle of port wine ; two ounces of gum arabic ; two ounces of sugarcandy ; two ounces of isinglass.

Put all these ingredients into a jar, stand it in a saucepan of water, and keep it simmering till all is dissolved.

A STRONG BROTH.

One pound of veal ; one pound of beef ; one pound of the scrag end of a neck of mutton ; a little salt ; three quarts of water.

Put the above quantities into three quarts of water, with a little salt, and a few whole peppers. Boil it until reduced to one quart. Cook nearly four hours.

CALF'S FEET.

Two calf's feet ; two pints of water ; one pint of new milk ; a little lemon peel or mace.

Put the ingredients into a jar, cover it down and keep it in the oven for four hours. When cold remove the fat. Flavour it with lemon peel or mace, as preferred. This is very strengthening if taken the first thing in the morning and the last at night.

ISINGLASS.

Isinglass should be put into the invalid's tea, morning and evening, a good pinchful for a teacup. It should be introduced as much as possible into the food of the weak, as it is most strengthening.

ORDINARY BEEF TEA.

Two pounds of gravy beef ; two pints and a half of water ; a little salt.

Cut two pounds of gravy beef into slices, and put it into a jar with two pints and a half of water and a pinch of salt. Cover it over. Set it in a *warm* oven for three or four hours. When done, strain it through a fine sieve, and set it in a cold place, warming a small portion when required.

MUTTON BROTH.

Three pounds of scrag of mutton ; three quarts of water ; two turnips ; one tablespoonful of pearl barley, or rice.

Boil in three quarts of water, three pounds of the scrag end of a neck of mutton, with two turnips sliced, and a tablespoonful of pearl barley, or rice. Let it boil gently for three hours, keeping it well skimmed. Serve it very hot with toasted bread.

OLD-FASHIONED CAUDLE.

Six spoonfuls of oatmeal; one quart of water; one blade of old ginger, and a little grated; one quart of porter; sugar to taste.

Boil six spoonfuls of oatmeal groats in one quart of water with one blade of whole ginger and a little grated stirred in after, but not strained; then put in the fresh porter just before serving. Sweeten it to taste.

Or, if it is for a poor woman, it is better to send half a pound of brown sugar with it, as it does not keep so well if sweetened.

BARLEY GRUEL.

Two ounces of pearl barley; half a pint of water; then three pints and a half of boiling water.

Boil two ounces of pearl barley in half a pint of water to extract the colouring matter, throw this away, and put the barley into three pints and a half of boiling water, and let it boil till it is one-half the quantity, then strain it for use.

TONIC DRINK.

A quarter of an ounce of camomile flowers; a quarter of an ounce of sliced genitan root; a quarter of an ounce of bruised columba; a quarter of an ounce of dried orange peel; fifty cloves bruised; a pint and a quarter of cold spring water.

Put these ingredients into a jug, and pour on them rather more than a pint of cold spring water; let it stand twenty-four hours, then pour off the clear liquor. Take three tablespoonfuls for a dose, fasting every morning.

BLANCMANGE. (*For Invalids.*)

One quart of milk; one ounce of isinglass; peel of one lemon; yolks of six eggs; a quarter of a pound of sugar.

Dissolve in a quart of warm milk an ounce of fine isinglass, and strain it through double muslin, put it into a delicately clean stewpan with the sugar pounded, and the peel of a lemon cut very thin. Let it warm gently, until the flavour is well extracted from the lemon, and then stir it very gradually to the yolks of the eggs; return it to the stewpan, and set it at the side of the fire until it thickens, stirring it all the time. Then pour it into a jug, and stir it until nearly cold; pour it into a mould dipped into cold water, or oiled, and set it in a very cold place for several hours, until perfectly cold and firm.

BEATEN EGG.

One egg; one wineglass of sherry, or one cup of tea; sugar to taste.

An egg beaten up in tea or wine will be found very strengthening for invalids. It is better to take the yolk only, as it is lighter.

BRANDY MIXTURE TO BE GIVEN IN CASES OF EXHAUSTION.

Two eggs; one gill of brandy; one gill of cinnamon water; half an ounce of sugar; two drops of oil of cinnamon.

Mix the brandy, cinnamon water, *the yolks* of two eggs, powdered white sugar, and two drops of oil of cinnamon well together. The doses should be given every quarter of an hour; three tablespoonfuls at a time, according to the state of the patient.

SAGO GRUEL.

One ounce of sago; one pint of water; one glass of sherry; sugar and ginger; lemon juice or nutmeg to taste.

Stand the sago in a pint of water on the hob to soften

for two hours. Boil it for a quarter of an hour, keeping it well stirred. Sweeten and flavour as preferred, then add the wine.

ORANGE JELLY FOR INVALIDS.

One dozen oranges ; two lemons ; quarter of a pound of sugar ; one ounce and a half of isinglass ; half a pint of water ; peel of one orange.

Mix the juice of the oranges and lemons with the sugar. Boil the isinglass and peel of one orange in half a pint of water very gently. Strain the syrup, and add the dissolved isinglass to it while hot through a sieve ; mix well together, and pour into the mould. Keep in a cool place.

A COOLING DRINK FOR FEVERISH THIRST.

One tablespoonful of cream of tartar ; juice of two large lemons ; a pint of boiling water ; sugar to taste ; one wineglass of gin. Mix all together.

USEFUL RECEIPTS

FOR HOUSEKEEPERS AND SERVANTS.

FOR BRIGHT POLISHED GRATES.

Oil the bright part of the grate with good salad oil, dust over it some unslacked lime from a muslin bag. Let it remain one month, then rub it off with a fine rag. Polish it with a leather and a very little putty powder. If the grate is not in use put on the oil again.

TO TAKE STAINS OUT OF MARBLE.

Mixed unslacked lime in finest powder with the stronger soap-lye pretty thick, and instantly with a painter's brush lay it on the whole of the marble. In two months' time wash it off perfectly clean. Then have ready a fine thick lather of soft soap, boiled in soft water, dip a brush in it, and scour the marble with powder not as common cleaning. This will, by very good rubbing, give a beautiful polish. Clear off the soap, and finish with a smooth hard brush till the end be effected.

TO TAKE RUST OUT OF STEEL.

Cover the steel with sweet oil well rubbed in, and in forty-eight hours use unslacked lime finely powdered, and rub until all the rust disappears.

TO CEMENT BROKEN CHINA.

Beat lime to a *very* fine almost invisible dust, sift it through book muslin. Then tie it up in a piece of thin muslin as powdered starch is sometimes used. Brush some white of egg over the edges of the china, dust the lime rapidly over them, put the edges together, and tie a string round the cup, &c., till it is firm.

Isinglass dissolved in spirits of wine, in the proportion of one ounce to two wineglassfuls of the spirits, is also a good cement.

FOR REMOVING PAINT FROM WOOD.

One pound of washing soda ; two pounds of unslacked lime.

Mix one pound of washing soda with two pounds of unslacked lime, and if the paint is very strong on the wood add *half a pound of potash*. Mix these ingredients together, and dilute with water until the mixture becomes rather thicker than whitewash, and then rub it on the paint with a piece of *wood* folded up in rag. The person who uses this preparation must be careful not to touch it with the hands.

TO REMOVE PAINT STAINS FROM GLASS WINDOWS.

It frequently happens that painters splash the plate or other glass windows when they are painting the sills. When this is the case, melt some soda in very hot water and wash them with it, using a soft flannel. It will entirely remove the paint.

FURNITURE POLISH.

Three gills of cold drawn oil ; one gill of turpentine ; one gill of varnish of turpentine ; one of vinegar. These quantities will fill a quart bottle.

Pour a few drops in the middle of the table; add a tea-spoonful of cold spring water, and rub with a soft cloth.

TO CLEAN COVERS AND TINS.

Half a pound of soap; a ball of pounded whitening; sufficient warm water to make it of the consistency of very thick cream.

Shred the soap into a jug, add a large ball of pounded whitening, and pour in sufficient warm water to make it of the consistency of a thick cream; rub it well over the tins, and when dry, polish them with a clean leather and powdered whitening.

TO TAKE GREASE OUT OF SILK.

Take a lump of magnesia, and rub it wet on the spot; let it dry, then brush it off, and the spot will disappear.

TO TAKE OFF WAX-CANDLE GREASE.

Have an iron made very hot; put a piece of clean blotting paper over the spot, and hold the iron *close* to it, but do not let it touch the paper. The grease will be drawn into the paper.

TO BLEACH LINEN.

A quarter of a pound of chloride of lime; one gallon of water.

Pour a gallon of boiling water over four ounces of chloride of lime; let it stand two days, stirring it occasionally, then pour it clear off into bottles. To bleach linen take about half a pint, and mix it with a quart or three pints of cold spring water. Mix it well together, and after the linen is washed and rinsed from the soap, steep it in the lime water for a few hours.

TO WASH COLOURED PRINTS AND WASHING SILKS.

Put a little bran into lukewarm water, wash quickly through; rinse in cold water also, quickly. Hang to dry in a room without fire or sunshine. Iron on wrong side with a coolish iron. No soap to be used.

EMBROCATION FOR CHILBLAINS NOT BROKEN.

Half a pint of spirits of wine; two drachms of camphor; two drachms of laudanum.

Mix the ingredients, and rub the chilblains well with the embrocation for ten minutes at bed-time, and in the morning.

LAVENDER WATER.

Half a pint of spirits of wine; a quarter of an ounce of oil of lavender; one drachm and a half of essence of bergamot; one drachm of essence of ambergris. All to be well mixed together.

WEIGHTS AND MEASURES.

One pound and two ounces is equal to one quart.

Eight large tablespoons are equal to one gill.

Four large tablespoons are equal to one half-gill.

An ordinary sized wine-glass holds half a gill.

Sixteen large tablespoons are equal to one pint.

A common sized tumbler holds half a pint.

One pound of butter is equal to one quart.

One pound of sugar is equal to one quart.

Ten eggs are equal to one pound.

Four ordinary teacups are equal to one quart.

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